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ABSTRACT

This instructional unit was designed to assist the food services instructor and/or the restaurant manager in training students and/or staff in the proper procedure for serving wines to guests. The lesson plans included in this unit focus on: (1) the different types of wine glasses and their uses; (2) the parts of a wine glass; (3) the proper placement of wine glasses for service; (4) different types of wine openers, including the specific advantages of the opener called the waiter's friend; (5) other equipment used in wine service; (6) the proper presentation, opening, and serving of white/blush table wine; (7) the proper decanting of older red table wines; and (8) the proper presentation, opening, and serving of sparkling wine. Each of the lesson plans comprising the unit includes a list of references, handouts, overhead transparency masters, and a step-by-step outline of the instructor's presentation indicating the length of time and method of instruction for each step of the lesson. An evaluation sheet for each lesson is also included. (EJV)

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THE ESSENTIALS OF PROPER WINE SERVICE

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The Essentials of Proper Wine Service

This unit was designed to assist the food service instructor and/or the restaurant manager in the training of their students and/or staff as to the proper procedure in the serving of wines to their guests. Each lesson is broken down into micro-steps with possible guidelines to aid in the dissemination of the information to the class. Relevant handouts as well as transparency masters corresponding to the micro-steps are also included in this unit packet.

This unit is divided into three lesson plans with each lesson plan designed to stand independently of the other lesson plans if so desired. Because each lesson plan is designed to stand independently, the service procedures for the serving of white/blush table wines and the service procedures for red table wines will appear repetitive with the major difference in procedures being that the white/blush wine is opened in a iced down wine bucket and the red table wine is opened either on the guest's table or a side table.

The first half of the first lesson plan will introduce the students to the various types of wine glasses as well as the various types of wine openers used in the serving of wine. The proper placement of wine glasses will also be covered in this half of the first lesson plan. The second half of the first lesson plan will cover the presentation, opening, and serving of **white/blush table wine.** The second lesson plan will cover the presentation, opening, and serving of **red table wine.** The decanting of older red wines will also be covered in this lesson. The third and final lesson plan of this unit

will cover the presentation, opening, and serving of **sparkling wine.**

For each lesson, the instructor will first demonstrate the proper procedure; explaining each step, then the students will have an opportunity to shadow the instructor, and finally, the students will be able to practice the skill on their own under the careful supervision of the instructor.

Upon successful completion of the unit on proper wine service procedures, the student should be able to confidently present, open, and serve a bottle of **white/blush table wine, red table wine,** and **sparkling wine** to 90% accuracy. The student will also be able to properly decant a bottle of older red wine to 90% accuracy. There is an evaluation sheet for each lesson which may be used to evaluate the manipulative skills of the student.

The specific topics covered within this unit are:

1) The identification of different types of wine glasses and their uses.
2) The identification of the three parts of a wine glass.
3) The recommended proper placement of the wine glasses for service.
4) The identification of different types of wine openers.
5) The advantage of the waiter's friend for the food service professional.
6) The identification of various other operating equipment used in wine service.
7) The proper presentation, opening, and serving of white/blush table wine.
8) The proper presentation, opening, and serving of red table wine.
9) The proper decanting of older red table wines.
10) The proper presentation, opening, and serving of sparkling wine.

LESSON PLAN NUMBER 1

INTRODUCTION TO
PROPER WINE SERVICE PROCEDURES

IDENTIFICATION OF EQUIPMENT USED IN SERVICE

SERVING WHITE/BLUSH TABLE WINES

LESSON PLAN

LESSON PLAN NO.	INSTITUTION:	PAGE 1 OF 44 PAGES
1		

COURSE OF INSTRUCTION AND COURSE NUMBER:	TOTAL HOURS:	LESSON TITLE: Introduction to Proper Wine Service Procedures Identification of Equipment Used in Service Serving White/Blush Wines
	2 hours	

NO. OF STUDENTS:	STUDENT MATERIALS:
16	Proper classroom attire

REFERENCES:	EQUIPMENT AND AUDIO-VISUAL MATERIALS/AIDS:
Refer to attachment 1	Refer to attachments 2 and 3

OBJECTIVES:	SPECIAL REMARKS:
At the end of the class period(s), the student will be able to properly present, open, and serve a bottle of white/blush table wine to 90% accuracy.	Check to see that the classroom is properly set-up. Refer to attachment 4. Check to see that the wine is stored at the proper serving temperature which is 43 - 45 degrees F.

ATTACHMENT 1

References

1. Food and Wines from France, Inc., French Wines Correspondence Course, Beechwood Press, Inc., New Jersey.

2. Goodman, Raymond J., The Management of Service for the Restaurant Manager, William C. Brown Co., Iowa, 1979.

3. Osterland, Edmund, Wine and the Bottom Line, National Restaurant Association, Washington D.C., 1980.

4. Sutcliffe, Serena, The Wine Handbook, Simon and Schuster, New York, 1982.

5. The Wine Spectrum, Selling and Serving Wine, 1982. (pamphlet)

6. Tourism Education Corporation, Wine Service Procedures, Cahners Books International, Inc., Mass., 1976.

ATTACHMENT 2

Handouts

Handout #1	Types of wine glassware
Handout #2	Types of wine openers
Handout #3	Serving table wine

ATTACHMENT 3

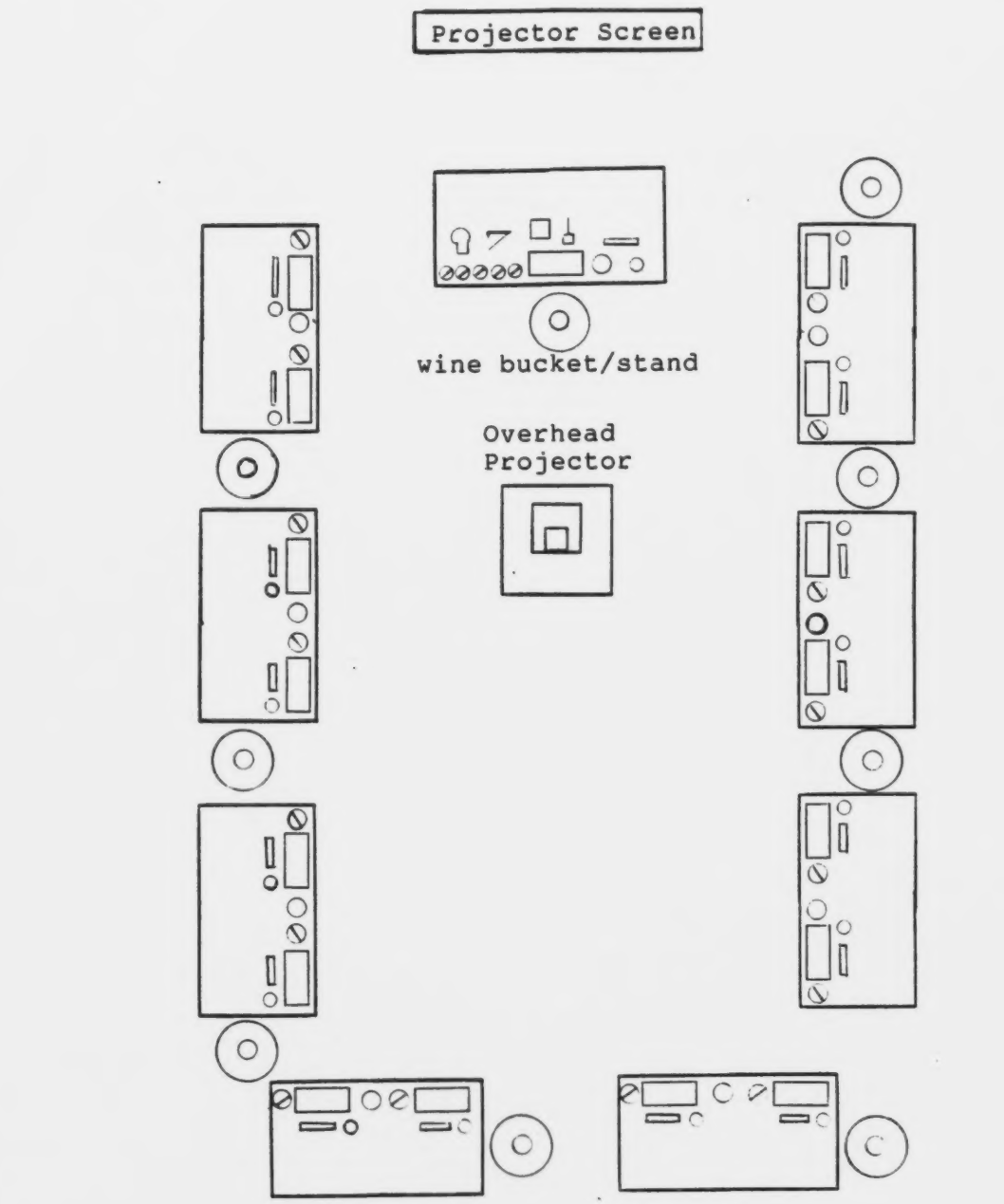
Equipment and Audio-Visual Materials

Wine bucket and stand	1 for every 2 students
Service napkin	1 for every 2 students
Waiter's friend	1 for every 2 students
Cork pull/Asso wine opener	1
Butterfly lever	1
Tulip glass	1 for each student
Wide-mouthed tulip	1
Champagne flute	1
Brandy snifter/Balloon	1
Burgundy glass	1
White/Blush Table wine (750ml)	1 for each student
Recorked dummy wine bottle	1 for each student
Cubed ice	Enough to fill all of the wine buckets
Overhead projector	1
Extension cord	1
Projector screen	1
Overhead projector pens	1 set

Overhead Transparency Masters

Transparency #1	Types of wine glasses
Transparency #2	Parts of a wine glass
Transparency #3	Recommended placement of the wine glass
Transparency #4	Types of wine openers
Transparency #5	Icing a bottle of white/blush table wine
Transparency #6	Presenting a bottle of wine
Transparency #6a	Examples of location of vintage on wine label
Transparency #7	Cutting the capsule of the bottle
Transparency #8	Wiping the mouth of the wine bottle
Transparency #9	Inserting the corkscrew
Transparency #10	Pulling the cork
Transparency #11	Drawing the cork straight up
Transparency #12	Grasping the cork
Transparency #13	Wiping the mouth of the bottle
Transparency #14	Serving the wine
Transparency #15	About pouring the wine

ATTACHMENT 4



service napkin

recorked dummy bottle

tulip glass

wine bucket w/ wine

wine bottle

decanter

wine cradle

waiter's friend

cork pull/Asso wine opener

butterfly lever

other wine glasses

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
I. Today's Lesson 1. Identification of different types of wine glasses and their uses. 2. The identification of the three parts of a wine glass. 3. The recommended proper placement of the wine glasses for service. 4. The identification of different types of wine openers. 5. The advantage of the waiter's friend for the food service professional. 6. The identification of various other operating equipment used in wine service: a. service napkin b. wine bucket and stand c. cradle d. decanter 7. Serving white/blush table wine: a. presentation of the bottle of wine b. opening of the bottle of wine c. serving the wine		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS

II. Class Outline

Objective: The student will be able to properly present, open, and serve a bottle of white/blush table wine to 90% accuracy.

Reason: Higher profits for both the company as well as the food server.

Professional appearance on behalf of the food server.

Meet the expectations of the customer by opening and serving the wine properly.

Expectations: The student will gain confidence in opening a bottle of wine, thus encouraging the food server to sell more wine.

The food server will be able to properly present, open, and serve a bottle of white/blush table wine to 90% accuracy.

1. Identification of different types of wine glasses and their uses.
   a. Balloon/Brandy snifter
   b. Burgundy glass
   c. Champagne flute
   d. Tulip glass
   e. Wider-mouth tulip glass

2. Identification of the three parts of the wine glass.
   a. Base/Foot
   b. Stem
   c. Bowl

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
3. The recommended proper placement of the wine glasses for service. 4. The identification of different types of wine openers. a. Wooden counterscrew b. Screwpull c. Butterfly lever d. Cork puller/Asso e. Waiter's friend 5. The identification of other operating equipment used in wine service. a. Service napkin b. Wine bucket and stand c. Wine cradle d. Decanter 6. The procedure for serving white/blush table wine. a. The host/hostess is presented the wine list. b. The host/hostess selects a wine with the assistance of the waiter/waitress. c. The waiter/waitress proceeds to the wine vault/ refrigerator to draw the wine the customer has ordered. d. The waiter/waitress places the wine bottle in the wine bucket which already been iced down with cubed ice. e. The waiter/waitress places the pre-folded service napkin across the top of the wine bucket. f. The waiter/waitress places the wine bucket/stand on the right hand side of the host (if possible). g. The waiter/waitress presents the bottle to the host/hostess noting name of the wine and the vintage. Waits for approval. h. The waiter/waitress places the bottle back into the wine bucket. Places service napkin across the wine bucket. i. The capsule is cut below the ridge. Rubbish is placed in the pocket.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS

j. The worm of the corkscrew is placed slightly off-centered into the cork. The corkscrew is turned clockwise until the last spiral of the corkscrew is completely into the cork.
k. The waiter/waitress will then hook the claw-shaped hook onto the lip of the bottle, leaving his/her index finger on the hook.
l. With a finger on the claw-shaped hook, the waiter/waitress will lift the lever up firmly, but slowly until the cork emerges.
m. Remove the cork from the corkscrew and present the cork to the host/hostess on the right side.
n. With the label facing the host, and the service napkin placed beneath the bottle, pour approximately 1 oz. into the host's/hostess's glass. Twist the bottle slightly before lifting the bottle away from the glass.
o. After the host/hostess has approved the wine, the waiter/waitress should then proceed to serve the wine to the rest of the guests in a counter-clockwise direction serving the ladies first, starting with the lady to the host's right. Do not serve more than one-half of the glass.
p. The host is the last person to be served.
q. The waiter/waitress should then place the partially empty bottle back into the wine bucket.

7. Summary and closing statement.
Review the presentation, opening, and serving of white/blush table wine.

Closing statement

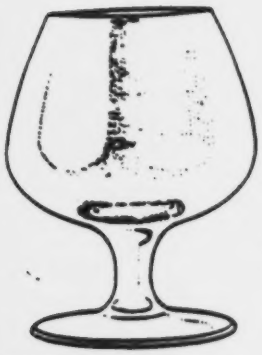
Reemphasize to the students the importance of knowing the correct procedure for opening white/blush table wine.

PRESENTATION

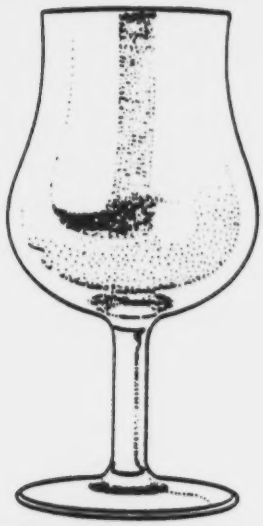
OUTLINE OF INSTRUCTION		TIME	METHODS OF INSTRUCTION AND AIDS
III. Lesson			
Objective:	Learn about the various operating equipment used in the serving of wine. Learn the proper procedure for presenting, opening, and serving a bottle of white/blush table wine.	7 min	
Reason:	There are higher profits to be gained in the selling of wine for: 1. The establishment: Increased sales generating more revenue. 2. The waiter/waitress: Increased customer averages means more gratuities. Professional appearance on behalf of the food server. The food server will be able to present, open, and serve a bottle of wine professionally and confidently. Meet the expectations of the customer by opening and serving the wine properly. If the wine is served properly to the guest, the guest can almost be assured that the wine has been properly stored and handled prior to that.		
Expectations:	By the end of the first lesson, the student will be expected to properly present, open, and serve a bottle of white/blush table wine to 90% accuracy.		

PRESENTATION

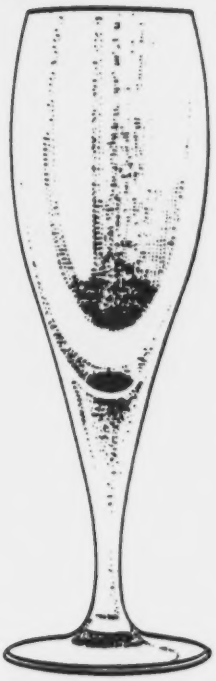
OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
During the first half of the first lesson, we will be covering the various operating equipment used in wine service. Before we can serve wine, we must know which type of glassware is the proper glass for that particular wine. Thus, we will discuss the various types of glasses which are appropriate for the different wines.	10min	
Types of Glassware 1. Balloon/Brandy Snifter: Usually used for brandy. Notice that the bowl of the glass is shaped so that it can easily fit the palm of your hand when drinking the brandy, thus enabling the heat of your hand to be transferred to the brandy to warm it up. The shape of the glass allows you to smell the brandy with the full impact.		Distribute Handout #1 Types of Wine Glassware Show transparency #1 Types of Wine Glasses Reveal the appropriate glassware on the overhead projector; one glass at a time as you discuss the particular type of glassware.
2. Burgundy Glass: Usually used for red wines. The shape of the bowl allows you to swirl the wine in the glass vigorously.		Hold up the proper glassware as you discuss each type.
3. Champagne Flute: Used primarily for sparkling wines. The depth of the bowl allows the bubbles to flow from the bottom and reach for the surface.		
4. Tulip Glass: An ideal all purpose wine glass. Can be used for red wines also. The bowl of the glass is not that large because most white and blush table wines are meant to be drunk well chilled. If the bowl were too large, the waiter/waitress may fill the glass too full thus allowing the wine to warm up if the customer is not a fast drinker.		



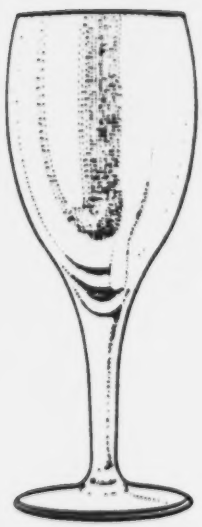
The *ballon*, a shape associated with brandy, shows good Burgundy well. The short stem invites you to cup the bowl and bring out the bouquet of red wine with the warmth of the hand.



This fine-looking glass suits good red Burgundy well as it has plenty of space for swirling. Its large capacity means that a normal measure (one-eighth of a standard bottle) fills it only one-third full.



The Champagne *flûte* gives sparkling wine the depth it needs for the bubbles to develop (a shallow, wide shape lets them dissipate too quickly).



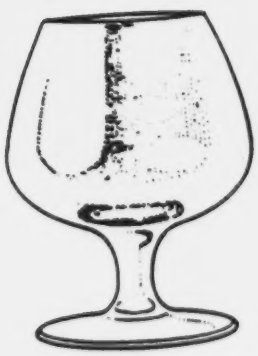
The tulip is the ideal all-purpose wineglass, sharing all the qualities of the ISO glass. Its long stem is elegant and easy to hold.

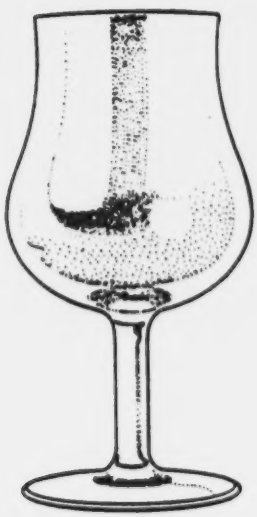
This wider-mouthed version of the classic tulip is often used in the Bordeaux region for serving fine Claret.

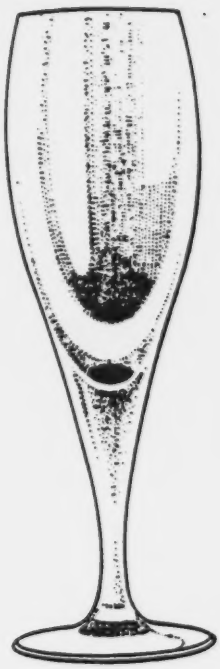
Handout #1

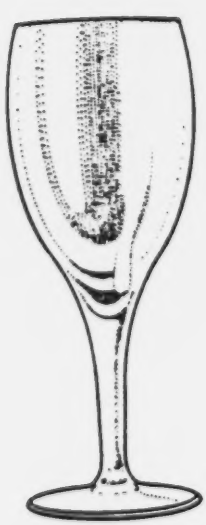
Reproduced from The Wine Handbook

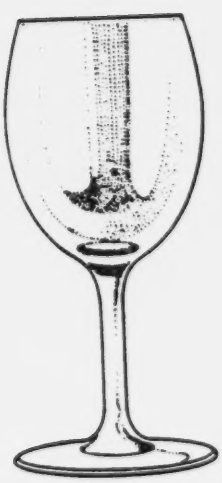
TYPES OF GLASSES











Transparency #1

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
5. Wider-Mouthed Tulip: Usually used for the serving of red wines. The lareg bowl allows the drinker to swirl the wine in the glass with relative ease. Ask if there are any questions. If yes, review materials covered. If no, continue. Let us examine the 3 main parts of the wine glass. You have the: Bowl Stem Foot or Base When grasping the wine glass, you should always grasp it by either the stem or the foot/base of the glass with the exception of the brandy snifter/ balloon. Why do you not handle the glass by the bowl? Answer: You do not want the oils of you hand to get onto the bowl of the glass which may impede your vision as to the clarity of the wine. Also, you do not want to transfer the heat from your hand to the wine by grasping the bowl of the glass. Review: What type of glassware would you serve brandy in? Answer: Balloon/Brandy Snifter		Show transparency #2 Parts of a Wine Glass To reemphasize, hold up a glassware to better illustrate the point. As the student gives the proper response, hold up the proper glass-ware.

BOWL

STEM

FOOT
or
BASE

Transparency #2

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
Which glass would you serve sparkling wines in? Answer: Champagne flute Which glasses would you serve red table wine in? Answer: Wide-Mouthed Tulip or Burgundy glass Which glass would you serve white/blush table wine in? Answer: Tulip glass		
Proper Placement of the Wine Glasses As you can see from the transparency, there are different ways with which the wine glass may be placed on the table. Considerations as to the type of meal you are serving or the number of wines which are to be served with the meal will have a bearing as to the placement of the glass. There is no definitive way as long as the glasses are placed on the right hand side of the customer.	5 min	Show transparency #3 Placement of the Wine Glass You may also want to reemphasize the point by using the wine glasses to demonstrate with.
Types of Wine Openers I will show you 5 different types of wine openers, however, only 3 of which will be covered due to its popularity and practical nature. The first type of wine opener is the wooden counter-screw. This type of wine opener is not very popular because it is too bulky and it does not have a cutting edge needed to cut the capsule. The next type is the screwpull. This type of wine opener is also not very popular for much the same reason as the wooden counterscrew.	13min	Pass out handout #2 Types of Wine Openers Show transparency #4 Types of Wine Openers Reveal wooden counterscrew Reveal screwpull

Reproduced from Wine & the Bottom Line

PLACEMENT OF THE GLASS

W — WATER

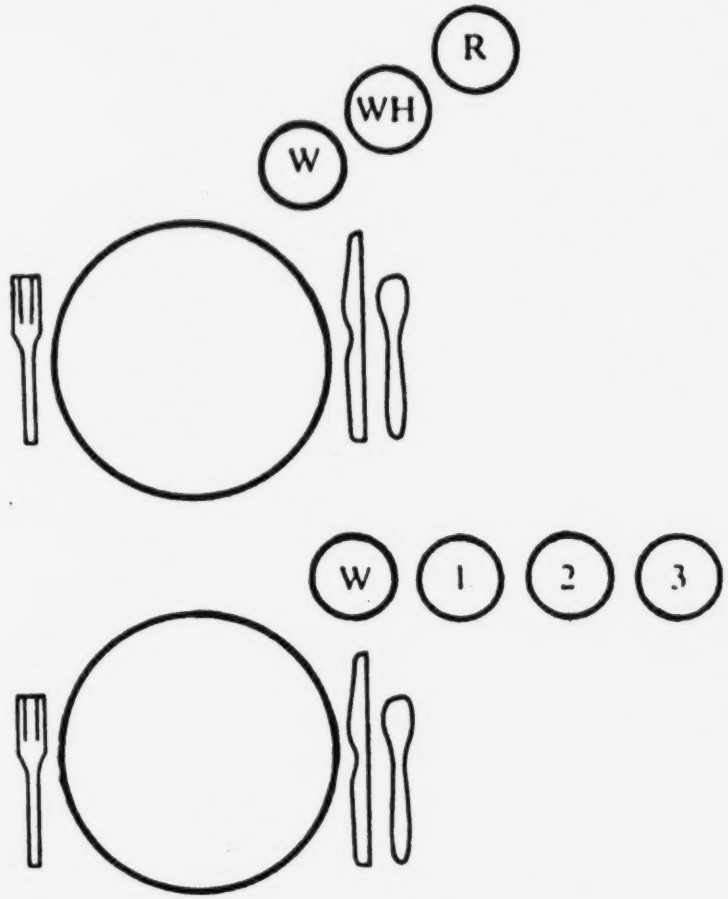
WH — WHITE

R — RED

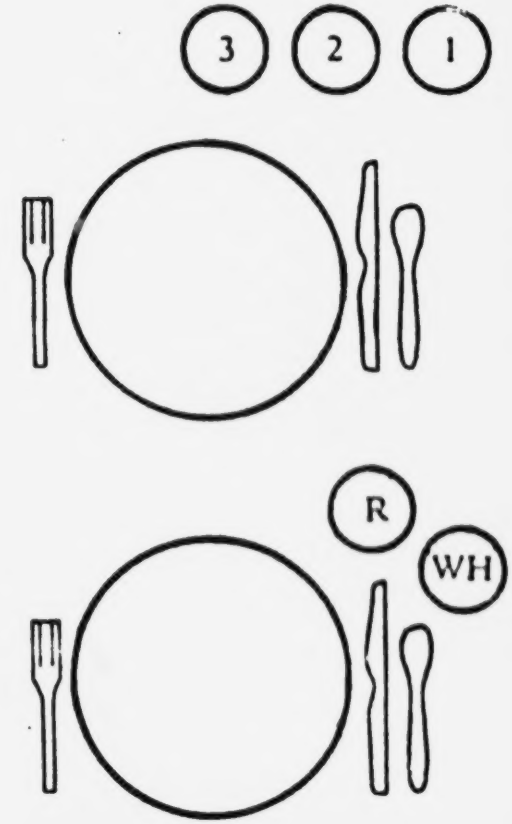
1 — W/1ST COURSE

2 — W/2ND COURSE

3 — W/3RD COURSE

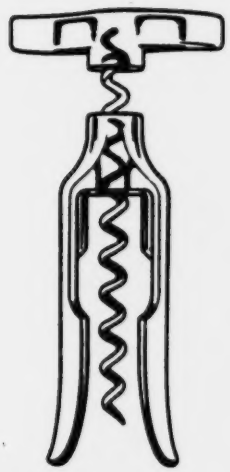


American

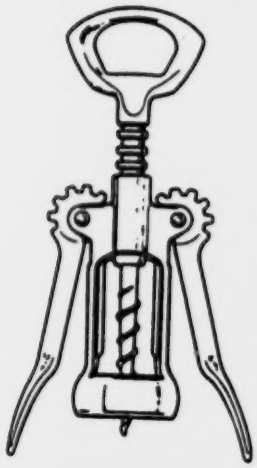


European

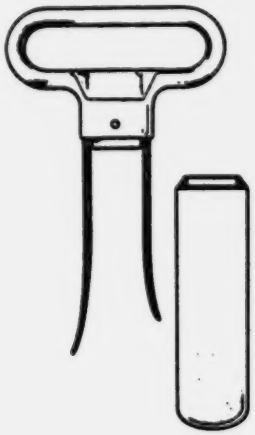
Wooden counterscrew
Begin with the wooden screw driven home. Locate the frame over the neck of the bottle with one hand, and twist the *upper* of the two handles clockwise to drive the worm well down into the cork. When the spiral has disappeared into the cork, begin to twist the *lower* of the two handles clockwise. The wooden screw emerges, forcing the frame against the neck of the bottle and drawing the cork out.



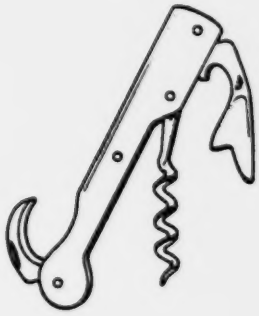
Screwpull
The plastic frame sits on the bottle neck, locating the screw centrally in the cork and ensuring that it bores into the cork vertically as the handle is twisted clockwise. Continued twisting of the handle in the same direction (the principle of the oil drill) drives the frame against the bottle neck and draws the cork out. This method is virtually always successful, even on venerable, crumbly corks.



Butterfly lever
Begin with the levers pointing downwards, parallel with the screw. Locate the frame over the neck of the bottle with one hand to ensure that the screw is centred on the cork and bores into it vertically. Twist the handle with the other hand, letting the levers rise to a 'ten-to-two' angle as the screw penetrates the cork. Place the bottle on a table-top and use both hands to push the levers downwards, thus forcing the cork out.



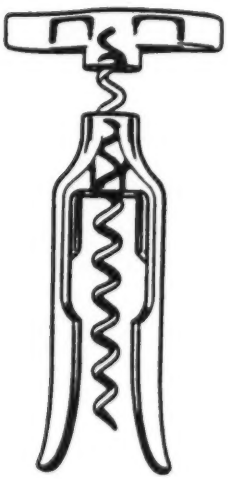
Butler's friend
This two-pronged extractor or cork-puller does not pierce the cork; the undamaged cork can, therefore, in theory be replaced in the bottle undetected – hence the nickname. Slide the prongs down into the neck of the bottle on either side of the cork, using a to-and-fro movement. Then pull upwards, twisting, to extract the cork. This is a good method for fragile, friable corks.

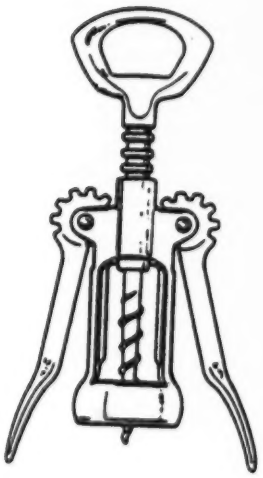


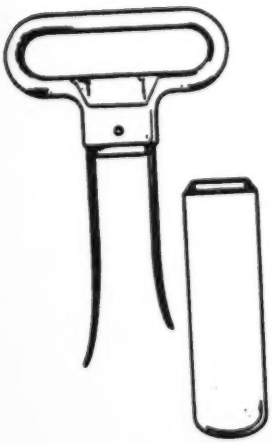
Waiter's friend
This incorporates a knife blade to cut the capsule. Choose a model with a long, thin worm thread. Screw the worm as accurately as possible vertically into the centre of the cork until the claw-shaped foot can be clipped over the side of the bottle neck: then lever the handle upwards to draw the cork part-way out. Screw the worm a little farther into the cork, then repeat the process until the cork is drawn out.

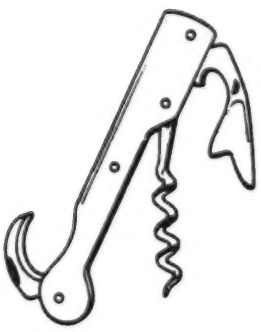
Reproduced from The Wine Handbook

TYPES OF OPENERS









Transparency #4

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
The next type of wine opener is the butterfly lever. This type of wine opener is found very often in the home because it is easy to use. However, because of its bulkiness, it is not very practical in the restaurant.		Reveal butterfly lever
How to use: Locate the center of the cork and turn the handle in a clockwise rotation causing the two handles to rise. After the handle rises to a 10 o'clock and a 2 o'clock position respectively, push down on the two handles thus forcing the cork up and out.		Demonstrate while lecturing to class.
The next type of wine opener is the butler's friend/cork pull/Asso wine opener. This type of wine opener is excellent if you do not want to damage the cork. There may be occassion when you cannot finish a bottle of wine and want to save it for later. This type of opener is perfect because you can always reinsert the cork into the bottle.		Reveal butler's friend
How to use: Slide the long prong between the cork and the bottle until the other prong is touching the cork. Slide the shorter prong between the cork and the bottle using a rocking motion. Rocking the wine opener to and fro, slide the wine opener until the bottom of the handle is touching the top of the cork. Twisting the wine opener and pulling upwards in the same motion, extract the cork from the wine bottle.		Demonstrate while lecturing to class.

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
The last type o f wine opener I will be discussing is the waiter's friend. This type of wine opener is the most popular amongst food service professionals because it is compact, looks good, and it has a cutting edge.		Reveal waiter's friend
Parts of the waiter's friend 1. Worm or spiral 2. Blade 3. Claw-shaped foot 4. Handle		Demonstrate while lecturing to class.
How to use: T-shape the wine opener. Screw the worm into the cork. Turn the wine opener in a clockwise rotation. Place the claw-shaped foot on the lip of the bottle. With a finger on the claw-shaped hook, lift the handle of the wine opener straight up. When the handle cannot go upwards any further, grasp the cork between your thumb and fore finger and pull the cork completely out.		Demonstrate while lecturing to class.
Advantages: 1. Professional looking 2. Compact and fits well in your hip pocket without creating a bulge. 3. Very efficient. The waiter's friend is the most common wine opener with a cutting edge.		Demonstrate advantages while lecturing to the class.
Ask if there are any questions. If yes, review materials covered. If no, continue.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
<u>Other Operating Equipment Used in Wine Service</u> 1. Service napkin: Used to wipe bottles of wine which are presented to the guest in a wine bucket and also the mouth of the wine bottle. 2. Wine bucket and stand: Essential in the service of wines which have to be chilled. 3. Wine cradle: Often times used to hold a bottle of red wine. 4. Decanter: When serving older red wines, sediments may be present in the wine bottle. Because it is not desirable to drink wine with sediments, a process called decanting is done where the red wine is very slowly and carefully poured from the bottle into a decanter. The decanted wine is then served to the guest.	5 min	Show class the service napkin. Show class how to fold the service napkin. (1st - fold in half, then into thirds) Show class the wine bucket and stand. Show class the wine cradle. Show class the decanter.
<u>Serving White/Blush Table Wine</u> The host/hostess is initially presented the wine list from which to make his/her selection. The host/hostess will then select a wine with the assistance of the waiter/waitress. The waiter/waitress will then proceed to the wine vault/refrigerator to draw the wine which the customer has ordered.	20min	
The waiter/waitress will then place the wine into the wine bucket which has already been filled with cubed ice. Ideally, the wine bottle should be covered up until the shoulders. After the wine bottle has been inserted into the wine bucket, place the service napkin over the top of the wine bucket. The waiter/waitress will then place the wine bucket/stand on the right hand side of the host (if possible). If it is not possible, place it as close to the host as possible.		Show transparency #5 <u>Icing a wine bottle</u>

Serving Table Wine

1 Present the bottle of wine to the table and the host. A towel, if used, should not cover the label.

2 Cut the capsule above the bulge in the neck of the bottle and remove the upper portion of the capsule.

3 An older bottle of wine may have some mold on the top of the cork. If this is the case, *before* the cork is pulled, clean the top of the cork and the rim of the bottle.

4 Insert the point of the corkscrew in the center of the cork and twist once clockwise, then continue to turn the corkscrew until fully into cork.

5 Hook the lever onto rim of bottle.

6 Lift up firmly, but, slowly until cork emerges, while holding the neck of the bottle.

Handout #3

7 Remove the cork from the corkscrew and present to the host.

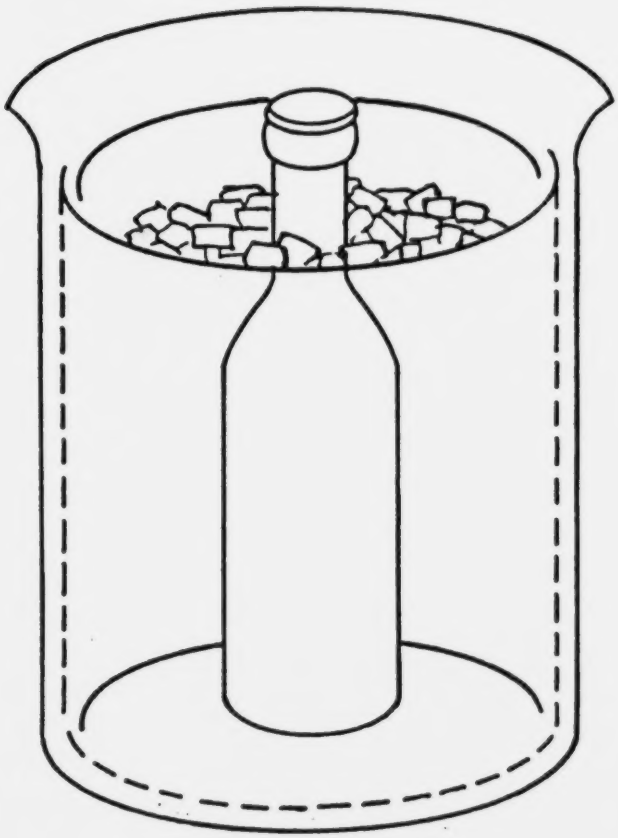
8 Clean bottle neck to remove any remaining mold or cork.

9 With the label facing the person selecting the wine, pour approximately 1 oz. into the glass.

10 Twist the bottle slightly before lifting away from glass, with napkin ready to catch any drops.

11 After the wine is approved, proceed in pouring wine to all guests no more than one-half full.

12 Place the partially empty bottle to the right of and with label facing the host or to the ice bucket if used.



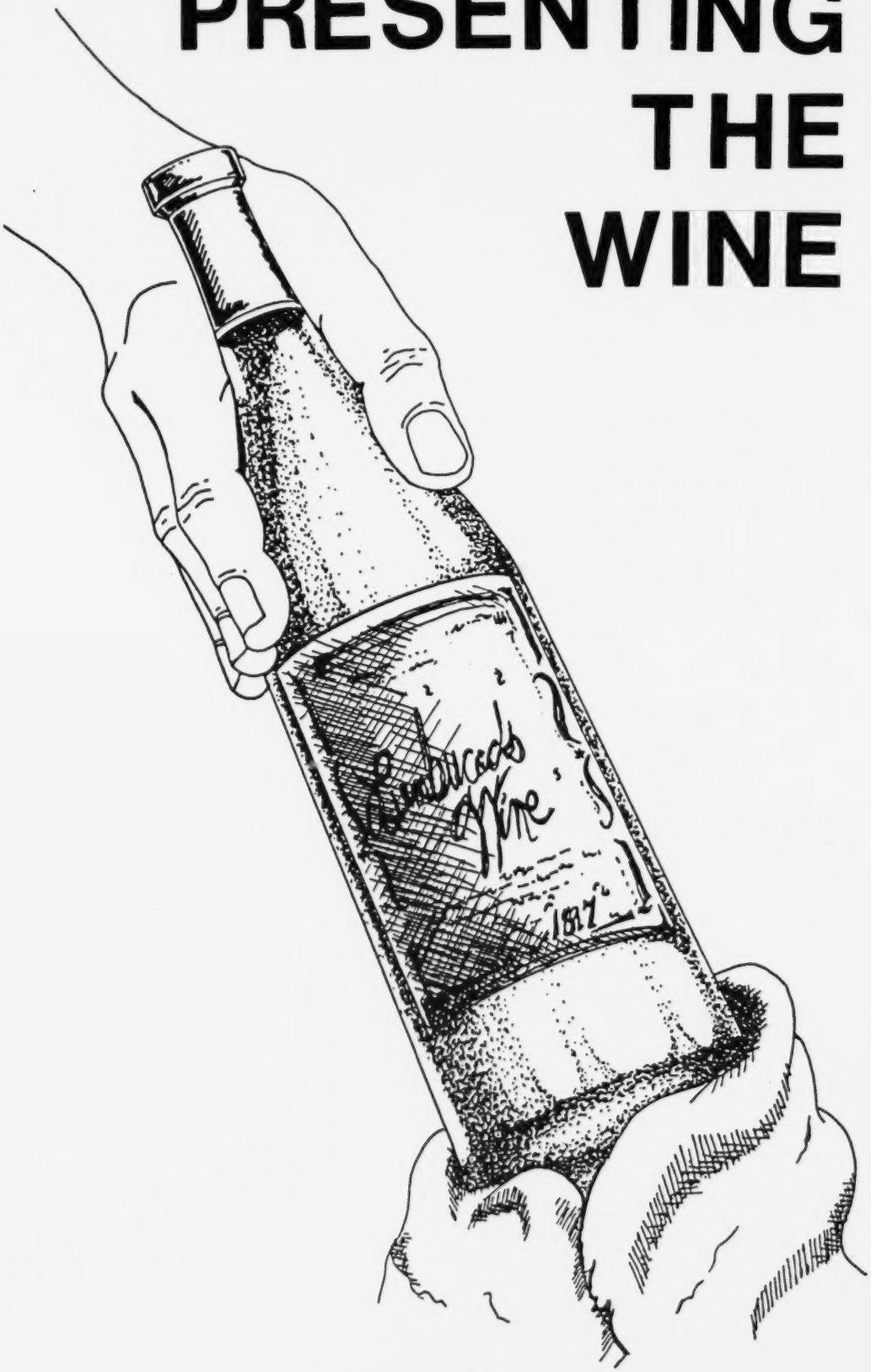
Ice Plus Water
To Cover
Shoulders of Bottle

Transparency #5

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
The waiter/waitress will then present the bottle to the host noting name of the wine and the vintage. The service napkin should be placed beneath the bottle to prevent any water drips onto the floor.		Show transparency #6 Presenting a Wine Bottle Demonstrate as you lecture.
The reason why we present the bottle to the host is to verify with the host that the bottle of wine you are about to open is indeed the wine he has selected. If there is a mistake made, the bottle can be returned to the wine vault/refrigerator intact and the right bottle of wine can be brought to the table. Once the bottle of wine is opened, it is too late to make any changes without either the company or the customer taking a loss.		Show transparency #6a Examples of location of wine label Explain reason why the clarification of exact vintage is important
The wine bottle is then replaced into the wine bucket with the service napkin placed over the top of the wine bucket. The waiter/waitress will then take out their wine opener; preferably the waiter's friend.		
The capsule is then cut below the ridge. The rubbish is placed into the pocket.		Show transparency #7 Cutting the Capsule
The reason why the capsule is cut below the ridge is to eliminate any chance of the wine being tainted by touching the capsule while being poured. The capsule of many French wines are made of lead. Some experts believe that if the wine touches the lead capsule, it may change the taste of the wine.		
The mouth of the bottle is then cleaned with the insides of the service napkin. On the bottles of older wines, a natural crust may form. You do not want the crust to be served to the guest, thus you should wipe the mouth of the bottle.		Show transparency #8 Cleaning the Bottle

PRESENTING THE WINE



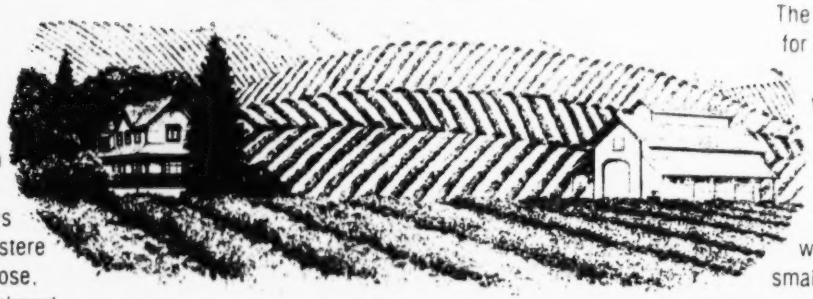
Transparency #6

ESTATE BOTTLED

IRON HORSE

VINEYARDS™

Steep, rocky vineyards and the cool, coastal climate (Region 1) of Western Sonoma County give Iron Horse Chardonnays their consistent and austere style: aromatic in the nose, supple in body, crisp, almost flinty in the finish. Small barrel fermentation makes this wine both subtle and complex with rich texture and great finesse. Bottle bouquet will intensify with extended bottle age.



The grapes for this 100% Chardonnay wine were hand picked the last week of September. After 12 hours skin contact, half the wine was fermented in small French oak barrels and half in French and Yugoslavian oak upright tanks. The lots were kept separate and aged 4 months in French oak barrels. Six lots were selected and blended in May; this second release of 2200 cases was bottled in June 1983.

1982

Sonoma County-Green Valley

Chardonnay

GROWN, PRODUCED & BOTTLED BY IRON HORSE VINEYARDS
SEBASTOPOL, CALIFORNIA, USA • ALCOHOL 12.5% BY VOLUME

VINTAGE

MATANZAS CREEK WINERY

1983

SONOMA COUNTY

SAUVIGNON BLANC

PRODUCED AND BOTTLED BY MATANZAS CREEK WINERY.
SANTA ROSA, CALIF., BW-CA-4848. ALCOHOL 13.5% BY VOLUME

Transparency #6a

Cut the capsule about an inch below the top of the bottle so that it is just beneath the second lip. In this way, when the wine is poured, it will not touch metal or any other materials of the capsule.

Transparency #7

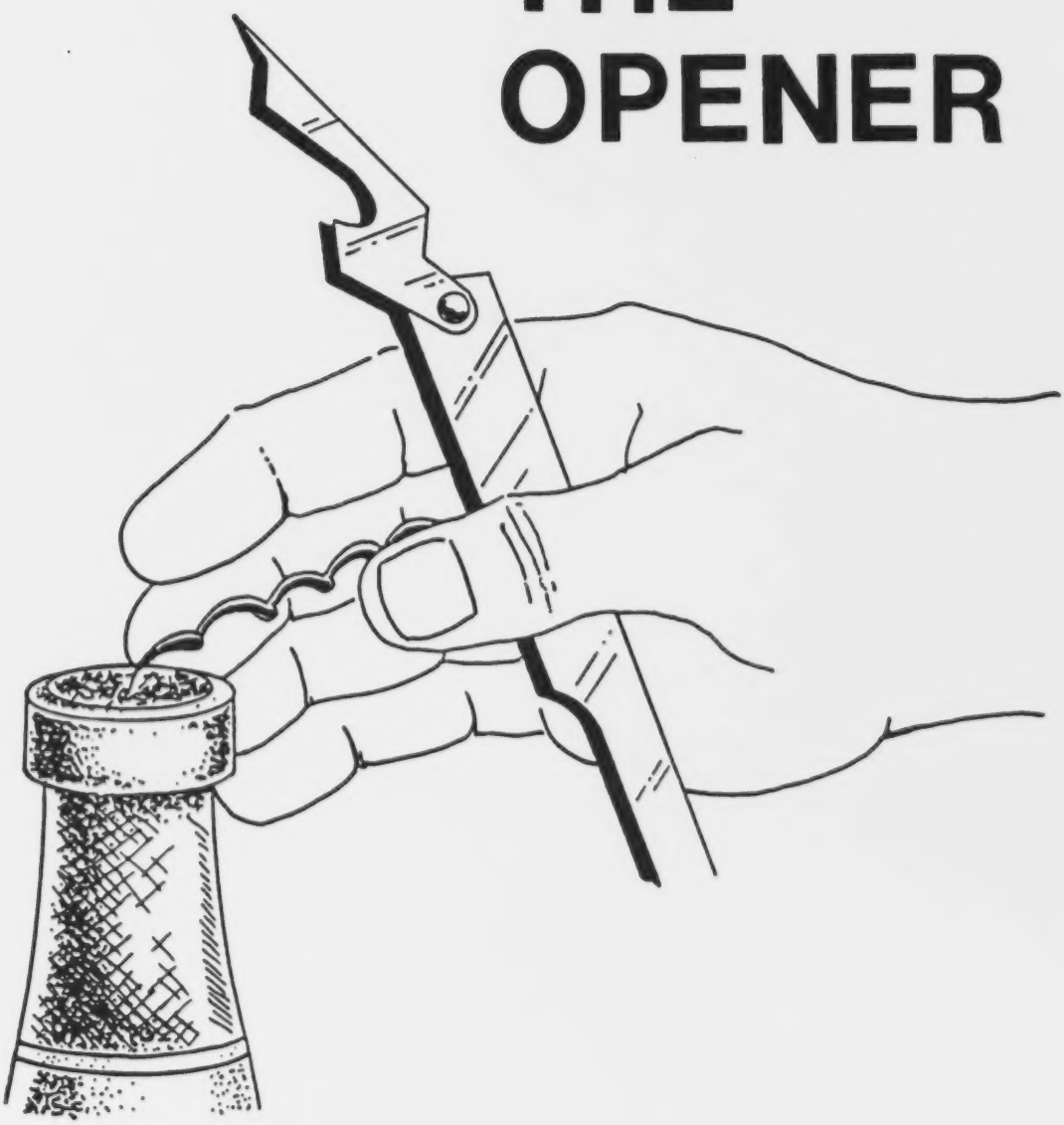
Wipe with a clean napkin.

Transparency #8

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
T-shape the wine opener. The worm of the corkscrew is placed slightly off-centered into the cork. The corkscrew is turned clockwise until the last spiral of the corkscrew is completely into the cork. The reason why the corkscrew should be completely inserted into the cork is to eliminate any chance of breaking the cork by inserting the corkscrew only partially into the cork. The waiter/waitress will then hook the claw-shaped hook onto the lip of the bottle, leaving his/her index finger on the hook. With a finger on the claw-shaped hook, the waiter/waitress will lift the lever firmly, but slowly until the cork emerges. When the lever is lifted as high as possible, grasp the cork between your thumb and your fore finger and extract the cork using a slight rocking motion. Remove the cork from the corkscrew and present the cork to the host on the right side. It is up to the host whether or not he does anything with the cork. Some guests may smell the cork which does not tell the guest anything about the wine. Many guests may try squeezing the cork to test the elasticity of the cork. If the cork is dry and brittle, the wine may be bad due to air entering the wine bottle. When cork dries out, it contracts, thus allowing some air to enter the bottle.		Show transparency #9 Inserting the Corkscrew Show transparency #10 Pulling the Cork Show transparency #11 Drawing the Cork Straight Up Show transparency #12 Grasping the Cork

INSERTING THE OPENER

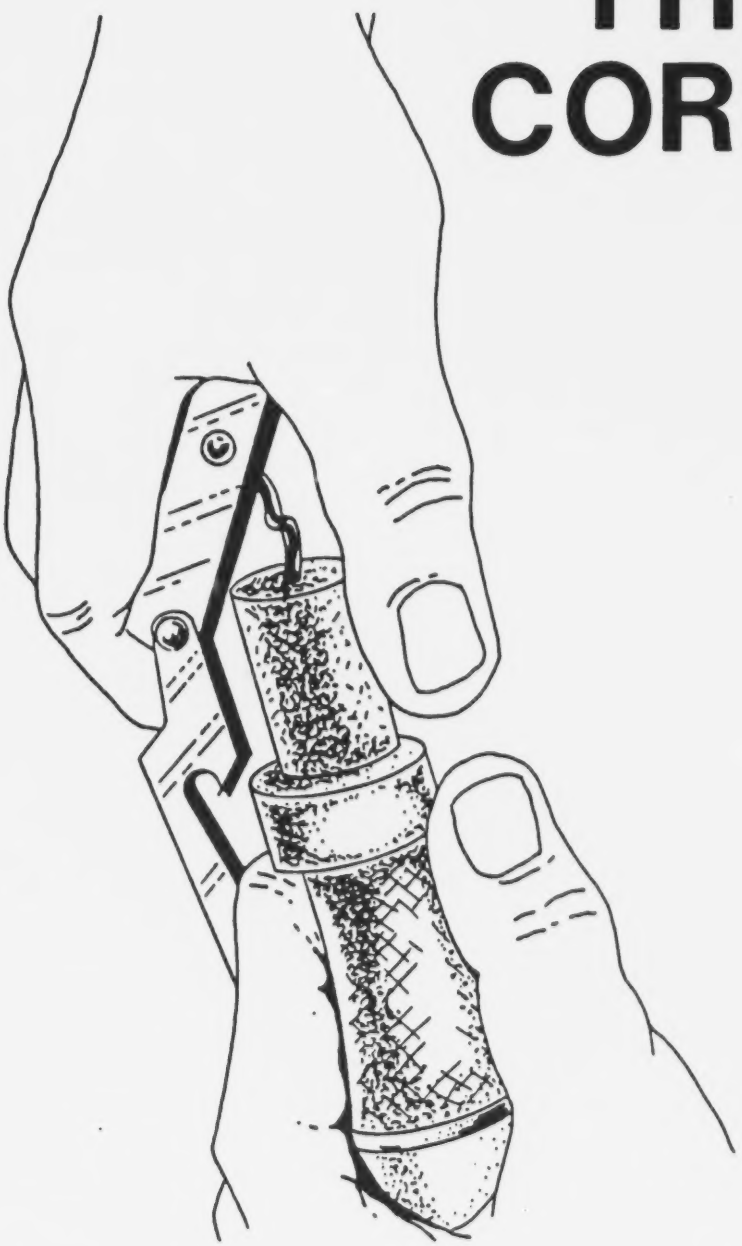


Transparency #9

Insert the corkscrew into the center of the cork and work it in until it reaches the bottom of the cork or goes as far as it can. Draw out the cork as gently as possible. In this way, the wine is not shaken and the cork is less likely to break.

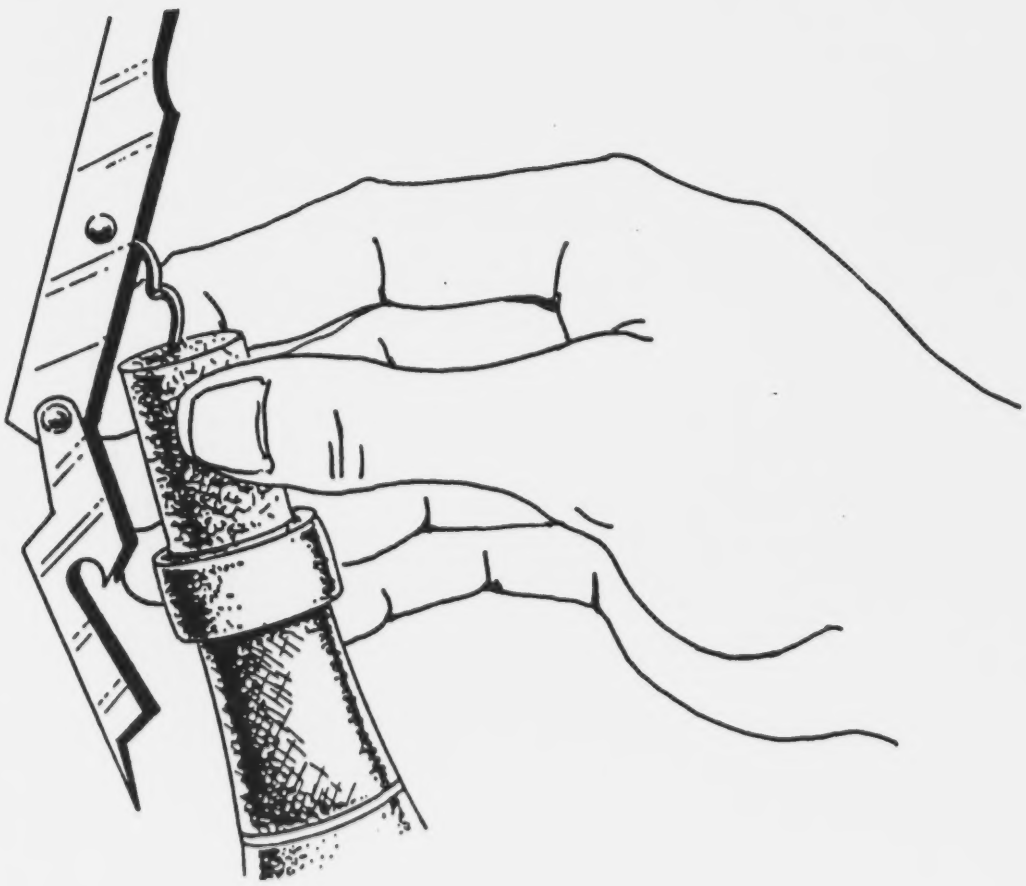
Transparency #10

DRAWING THE CORK



Transparency #11

GRASPING THE CORK

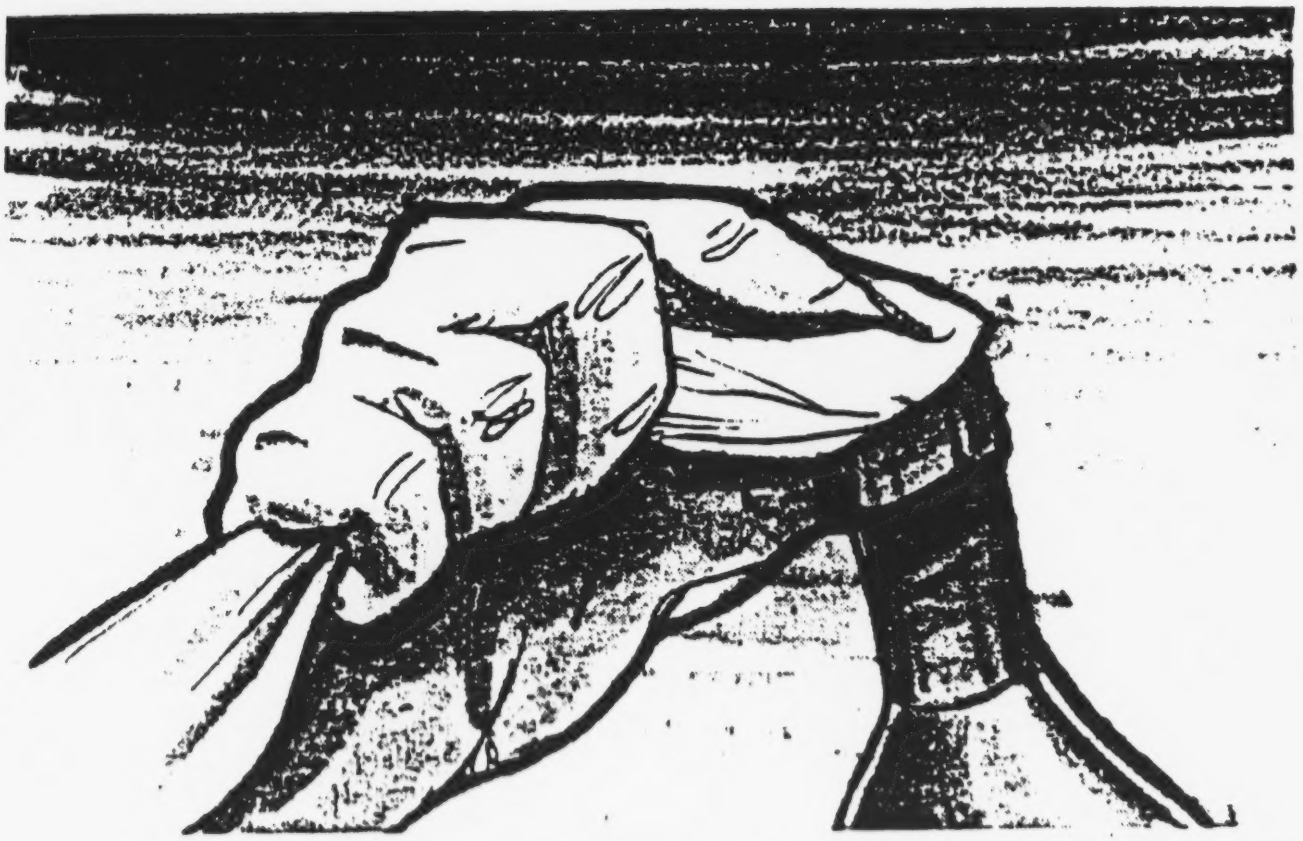


Transparency #12

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
Wipe the mouth of the bottle once more to ensure that there are no foreign particles on the lip of the bottle. This should be accomplished by using the insides of the service napkin.		Show transparency #13 Wiping the Mouth of the Bottle
With the label facing the host, and the service napkin placed beneath the bottle, pour approximately 1 oz. into the host's glass. Twist the bottle slightly before lifting the bottle away from the glass. Take a step back and wait for the host's approval.		Show transparency #14 Serving the Wine
After the host has approved the wine, the waiter should then proceed to serve the wine to the rest of the guests in a counter-clockwise direction serving the ladies first, starting with the lady to the host's right. Do not serve more than one-half of the glass. Twist the bottle slightly before lifting the bottle away from the glass. The host is then the last person served. The waiter should then place the partially full wine bottle into the wine bucket, placing the service napkin across the top of the wine bucket.		
The reason why the label is always facing up and it is not covered is so the rest of the guests can see what they are drinking while the waiter is serving the wine.		
About pouring the wine, you should try to pour the wine from a distance of 4 - 6 inches from the bottom of the bowl of the glass. This will heighten your wine service presentation.		Show transparency #15 About Pouring the Wine
Ask if there are any questions. If yes, review materials covered. If no, continue.		

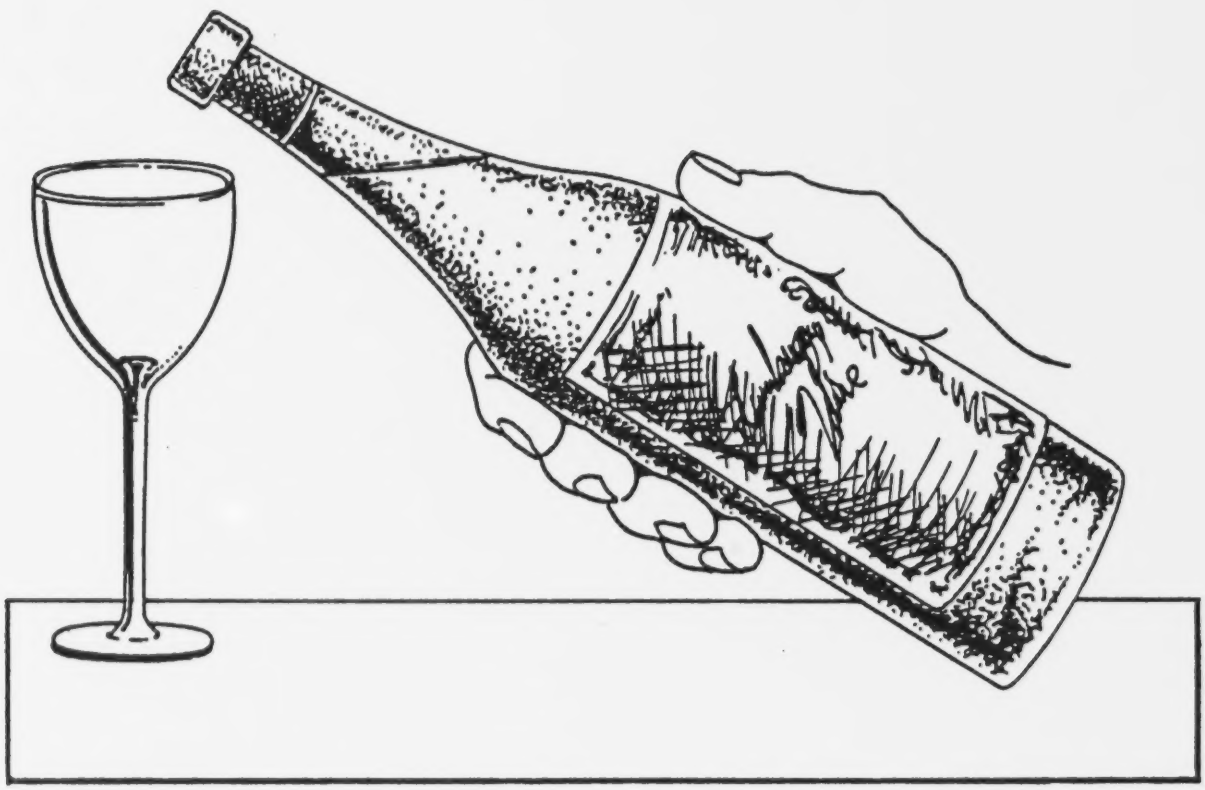
Reproduced from French Wines Correspondence Course



Wipe the bottle neck, inside as well as out.

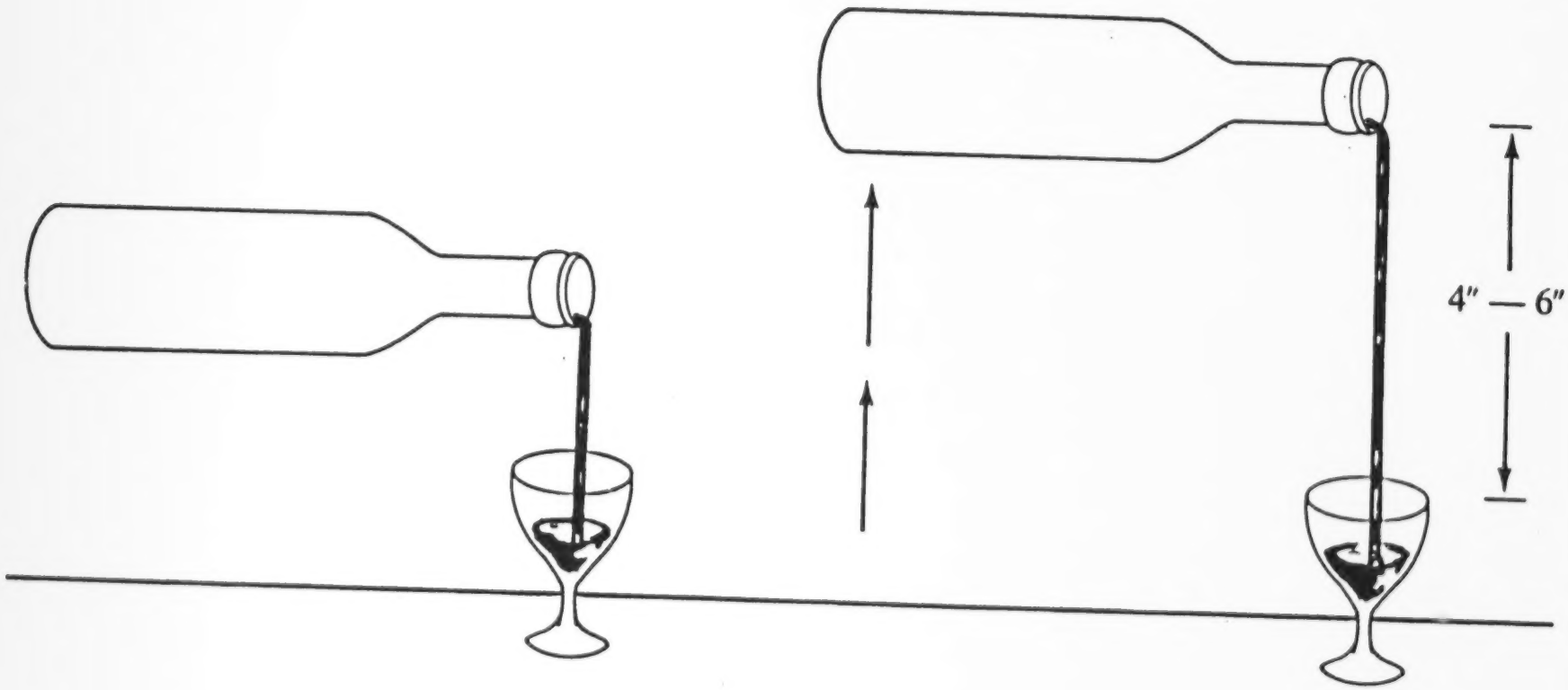
Transparency #13

SERVING THE WINE



Transparency #14

Reproduced from Wine & the Bottom Line



Pouring Wine

63

64

Transparency #15

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
Exercise Review the entire procedure for opening wine step by step with the students shadowing you.	20min	Have the students practice on the recorked dummy bottles.
The host/hostess is initially presented the wine list from which to make his/her selection. The host/hostess will then select a wine with the assistance of the waiter/waitress. The waiter/waitress will then proceed to the wine vault/refrigerator to draw the wine which the customer has ordered.		
The waiter will then place the wine into the wine bucket which has already been filled with cubed ice. Ideally, the wine bottle should be covered up until the shoulders. Place the service napkin across the top of the wine bucket.		Go around the class and check to see that the bottles have been properly inserted into the wine buckets.
Place the wine bucket/stand on the right hand side of the host.		
The waiter will then present the bottle to the host noting name of the wine and the vintage. The service napkin should be placed beneath the bottle to prevent any water drips onto the floor.		Students should practice presenting the wine bottle noting the wine and the vintage.
Replace the wine bottle back into the wine bucket. Place the service napkin across the top of the wine bucket. The waiter will then take out their wine opener and pull out the blade.		
The capsule is then cut below the ridge. The rubbish is placed into the pocket.		Students practice cutting the capsule below the ridge.

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
The mouth of the bottle is then cleaned with the insides of the service napkin.		Students practice wiping the mouth of the bottle.
T-shape the wine opener. The worm of the corkscrew is placed slightly off-centered into the cork. The corkscrew is turned clockwise until the last spiral of the corkscrew is completely into the cork.		Students practice inserting the corkscrew. Check placement of the spiral.
The claw-shaped hook is then hooked onto the lip of the bottle. With the index finger holding the claw-shaped hook, lift the lever firmly, but slowly until the cork emerges. When the lever is lifted as high as possible, grasp the cork between the thumb and the fore finger and extract the cork using a slight rocking motion. Remove the cork from the corkscrew and present the cork to the host on the right side.		Students practice extracting the cork. Check to see that the corks are being extracted straight up.
Wipe the bottle once more to ensure that there are no foreign particles on the lip of the bottle.		Students practice wiping the mouth of the bottle.
With the label facing the host, and the service napkin placed beneath the bottle, pour approximately 1 oz. into the host's glass. Twist the bottle slightly before lifting the bottle away from the glass. Take a step back and wait for the host's approval. Pour the rest of the glass, not serving more than one-half of the glass.		Students practice serving the wine. Check to see that the students twist the bottle slightly before lifting so as not to drip. Check to see that the label is facing the guest.
Ask if there are any questions. If yes, review materials covered. If no, then have the students pair off and practice on each other. Student #1 will be the waiter and student #2 will be the host. After student #1 has done the procedure successfully, reverse the roles.	20min	Have the students count off #1, #2 Walk around the class to check for errors.

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
Summary	15min	
Review the various types of glassware and their appropriate uses. 1. Balloon/Brandy Snifter 2. Burgundy glass 3. Champagne Flute 4. Tulip glass 5. Wider-Mouthed Tulip		Show transparency #1 Types of Wine Glasses
Review the three parts of a wine glass 1. Bowl 2. Stem 3. Base or Foot		Show transparency #2 Parts of a Wine Glass
Review the recommended placement of wine glasses		Show transparency #3 Recommended Placement of the Wine Glass
Review the different types of wine openers. 1. Wooden counterscrew 2. Screwpull 3. Butterfly lever 4. Cork pull/Asso wine opener 5. Waiter's friend		Show transparency #4 Types of Wine Openers
Review the other operating equipment used in wine service. 1. Service napkin 2. Wine bucket and stand 3. Wine cradle 4. Decanter		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
Review the presentation, opening, and serving of white/blush table wine.		Show transparency #5 Icing a Bottle of White/ Blush Table Wine Show transparency #6 Presenting a Bottle of Wine Show transparency #7 Cutting the Capsule of the Bottle Show transparency #8 Wiping the Mouth of the Wine bottle Show transparency #9 Inserting the Corkscrew Show transparency #10 Pulling the Cork Show transparency #11 Drawing the Cork Straight Up Show transparency #12 Grasping the Cork Show transparency #13 Wiping the Mouth of the Bottle Show transparency #14 Serving the Wine Show transparency #15 About Pouring the Wine
Closing Statement Reemphasize to the students the importance of knowing the correct procedure for opening white/blush table wine. Reemphasize to the students the need to continuously practice the procedure so that they will feel much more confortable about opening a bottle of wine.	5 min	

EVALUATION

COMPETENCY RATING SCALE

Can perform this task with more than acceptable speed and quality, with initiative and adaptability, and can lead others in performing this task.	6
Can perform this task with more than acceptable speed and quality and with more initiative and adaptability to special problem situations.	5
Can perform this task satisfactorily without supervision or assistance with more than acceptable speed and quality of work.	4
Can perform this task satisfactorily without assistance and/or supervision.	3
Can perform this task satisfactorily with periodic assistance/supervision.	2
Can perform this task, but not without constant supervision/assistance.	1
Cannot perform task satisfactorily.	0

EVALUATION

SERVING WHITE/BLUSH TABLE WINE

Places bottle in iced down wine bucket	
Places wine bucket/stand on the right side of the host. Service napkin on top of the bucket.	
Presents the bottle to the host noting name of the wine and the vintage. Reinserts bottle back into wine bucket.	
Cuts the capsule below the ridge. Places rubbish into pocket.	
T-shapes wine opener. Places worm of corkscrew slightly off-centered into the cork. Screws corkscrew into the cork until the last spiral.	
Hooks claw-shaped hook onto the lip of the bottle. Lifts lever up firmly. Removes cork from the bottle.	
Removes cork from the corkscrew. Presents cork to the host on the right side.	
Wipes the mouth of the bottle.	
Takes wine bottle from the bucket, places service napkin beneath the bottle. With the label facing the host, pours approximately 1 oz. into the glass, twisting the bottle slightly before removing. Steps back and awaits approval.	
Serves the rest of the glass, not more than one-half full.	
Reinserts bottle back into wine bucket. Places service napkin over the top of the bucket.	
Total score	

LESSON PLAN NUMBER 2

SERVING RED TABLE WINE

LESSON PLAN

LESSON PLAN NO.	INSTITUTION:	PAGE 1 OF 19 PAGES
2		

COURSE OF INSTRUCTION AND COURSE NUMBER:	TOTAL HOURS:	LESSON TITLE:
	1 hour	Serving Red Table Wine

NO. OF STUDENTS:	STUDENT MATERIALS:
16	Proper classroom attire

REFERENCES:	EQUIPMENT AND AUDIO-VISUAL MATERIALS/AIDS:
Refer to attachment 1	Refer to attachment 5

OBJECTIVES:	SPECIAL REMARKS:
At the end of the class period, the student will be able to properly present, open, and serve a bottle of red table wine to 90% accuracy. The student will also be able to decant a bottle of red table wine to 90% accuracy.	Check to see that the classroom is properly set-up. Refer to attachment 6. Check to see that the wine is stored at the proper serving temperature which is 65 degrees F.

ATTACHMENT 5

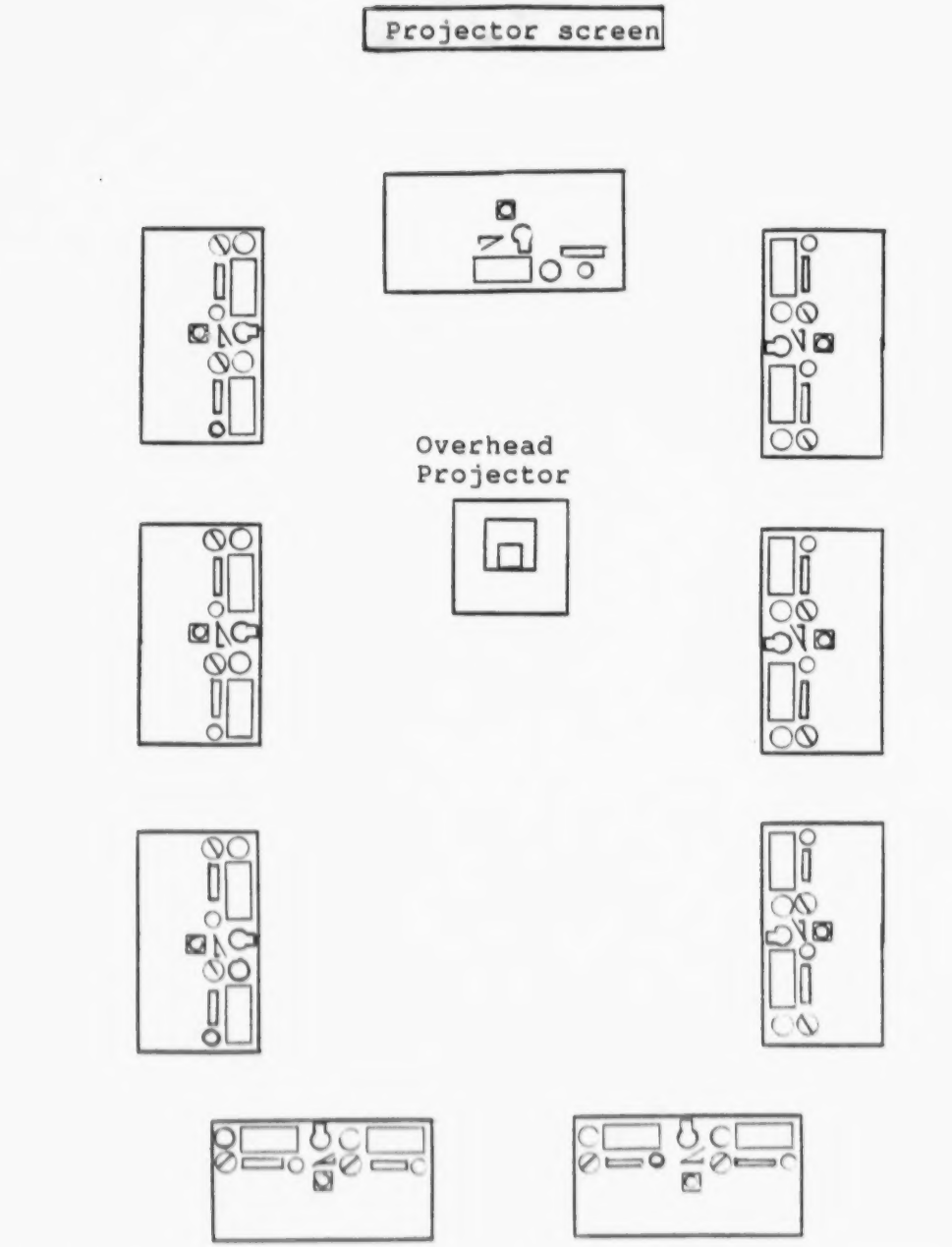
Equipment and Audio-Visual Materials

Wine cradle	1 for every 2 students
Decanter	1 for every 2 students
Candle with holder	1 for every 2 students
Service napkin	1 for every 2 students
Waiter's friend	1 for every 2 students
Wide-mouthed tulip	1 for each student
Red Table wine (750ml)	1 for each student
Recorked dummy wine bottle	1 for each student
Overhead projector	1
Extension cord	1
Projector screen	1
Overhead projector pens	1 set
Matches or Lighter	1

Overhead Transparency Masters

Transparency #6	Presenting a bottle of wine
Transparency #7	Cutting the capsule of the bottle
Transparency #8	Wiping the mouth of the wine bottle
Transparency #9	Inserting the corkscrew
Transparency #10	Pulling the cork
Transparency #11	Drawing the cork straight up
Transparency #12	Grasping the cork
Transparency #13	Wiping the mouth of the bottle
Transparency #14	Serving the wine
Transparency #16	Decanting a bottle of red wine

ATTACHMENT 6



○ wine bottle

⊘ recorked dummy bottle

▭ service napkin

▬ waiter's friend

o wide-mouthed tulip

⏢ decanter

∠ wine cradle

▣ candle w/ holder

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
I. Previous Lesson 1. Identification of different types of wine glasses and their uses. 2. The identification of the three parts of a wine glass. 3. The recommended proper placement of the wine glasses for service. 4. The identification of different types of wine openers. 5. The advantage of the waiter's friend for the food service professional. 6. The identification of various other operating equipment used in wine service. 7. Serving white/blush table wine. II. Today's Lesson 1. Serving red table wine: a. presentation of the bottle of wine b. opening of the bottle of wine c. serving the wine 2. Decanting a bottle of wine.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
III. Class Outline		
Objective: The student will be able to properly present, open, and serve a bottle of red table wine to 90% accuracy. The student will also be able to decant a bottle of wine to 90% accuracy.		
Reason: Higher profits for both the company as well as the food server.		
Professional appearance on behalf of the food server.		
Meet the expectations of the customer by handling, opening, and serving the wine properly.		
Expectations: The student will gain confidence in opening a bottle of wine, thus encouraging the food server to sell more wine. The student will also know how to decant a bottle of wine.		
The student will be able to properly present, open, and serve a bottle of red table wine to 90% accuracy. The student will also be able to decant a bottle of wine to 90% accuracy.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
1. The procedure for serving red table wine. a. The host/hostess is presented the wine list. b. The host/hostess selects a wine with the assistance of the waiter/waitress. c. The waiter/waitress proceeds to the wine vault to draw the wine the customer has ordered. d. The waiter/waitress places the bottle in the wine cradle. (optional, if available) e. The waiter/waitress gets a service napkin. f. The waiter/waitress places the wine cradle/bottle on the right hand side of the host (if possible). g. The waiter/waitress presents the bottle to the host/hostess noting name of the wine and the vintage. Waits for approval. h. The waiter/waitress cuts the capsule below the ridge. Rubbish is placed in the pocket. i. The worm of the corkscrew is placed slightly off-centered into the cork. The corkscrew is turned clockwise until the last spiral of the corkscrew is completely into the cork. Check to ensure that the spiral is centered. j. The waiter/waitress will then hook the claw-shaped hook onto the lip of the bottle, leaving his/her index finger on the hook. k. With a finger on the claw-shaped hook, the waiter/waitress will lift the lever up firmly, but slowly until the cork emerges. l. Remove the cork from the corkscrew and present the cork to the host/hostess on the right side. m. With the label facing the host, pour approximately 1 oz. into the host's/hostess's glass. Twist the bottle slightly before lifting the bottle away from the glass. n. After the host/hostess has approved the wine, the waiter/waitress should then proceed to serve the wine to the rest of the guests in a counter-clockwise direction serving the ladies first, starting with the lady to the host's right. o. The host is the last person to be served.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
p. The waiter/waitress should then place the partially full bottle on the right hand side, in front of the host. 2. The decanting of wine a. Open the bottle of red wine paying special attention to the handling of the bottle of wine. b. Pour the contents of the bottle into the decanter is a slow and steady stream looking for sediments entering the neck with the aid of the light from a candle. If you do see sediments entering the next, stop pouring the wine into the decanter. c. Serve the wine to the host from the decanter as you would red wine service. 3. Summary and closing statement. Review the presentation, opening, and serving of red table wine. Also, review the proper procedure for decanting a bottle of older red table wine. <u>Closing statement</u> Reemphasize to the students the importance of knowing the correct procedure for opening red table wine and also the decanting of older red wines.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
Serving Red Table Wine The host/hostess is presented the wine list from which to make their selection. The host/hostess will then select a wine with the assistance of the waiter/ waitress. The waiter/waitress will then proceed to the wine vault to draw the wine which the customer has ordered. The waiter/waitress will then place the wine into the cradle if one is available. After doing so, the waiter/waitress will then get a service napkin and proceed to the table. The waiter/waitress will then present the bottle to the host noting name of the wine and the vintage. The reason why we present the bottle to the host is to verify with the host that the bottle of wine you are about to open is indeed the wine he has selected. If there is a mistake made, the bottle can be returned to the vault intact and the right bottle of wine can be brought to the table. Once the bottle of wine is opened, it is too late to make any changes without either the company or the customer taking a loss. The bottle of wine is then placed on the table on the right hand side of the host if there is room. If not, the nearest open space to the right hand side of the host. Occassionally, a side table may be required if there is no space on the table to comfortably set the bottle down. The service napkin would then be placed on the table next to the wine bottle on the side closest to the waiter. The waiter will then take out their wine opener; preferably the waiter's friend.	20min	Show transparency #6 Presenting a Wine Bottle Demonstrate as you lecture.

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PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
The capsule is then cut below the ridge. The rubbish is placed into the pocket. The reason why the capsule is cut below the ridge is to eliminate any chance of the wine being tainted by coming into contact with the capsule while being poured. The capsule of many French wines are made of lead. Some experts believe that if the wine comes into contact with the lead capsule, it may change the taste of the wine.		Show transparency #7 Cutting the Capsule
The mouth of the bottle is then cleaned with the insides of the service napkin. On the bottles of older wines, a natural crust may form. You do not want the crust to be served to the guest, thus you should wipe the mouth of the bottle.		Show transparency #8 Cleaning the Bottle
T-shape the wine opener. The worm of the corkscrew is placed slightly off-centered into the cork. The corkscrew is turned clockwise until the last spiral of the corkscrew is completely into the cork. The reason why the corkscrew should be completely inserted into the cork is to eliminate any chance of breaking the cork by inserting the corkscrew only partially into the cork.		Show transparency #9 Inserting the Corkscrew
The waiter/waitress will then hook the claw-shaped hook onto the lip of the bottle, leaving his/her index finger on the hook. With a finger on the claw-shaped hook, the waiter/waitress will lift the lever firmly, but slowly until the cork emerges.		Show transparency #10 Pulling the Cork Show transparency #11 Drawing the Cork Straight Up
When the lever is lifted as high as possible, grasp the cork between your thumb and your fore finger and extract the cork using a slight rocking motion. Remove the cork from the corkscrew and present the cork to the host on the right side.		Show transparency #12 Grasping the Cork

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
It is up to the host whether or not he does anything with the cork. Some guests may smell the cork which does not tell the guest anything about the wine. Many guests may try squeezing the cork to test the elasticity of the cork. If the cork is dry and brittle, the wine may be bad due to air entering the wine bottle. When the cork dries out, it contracts, thus allowing some air to enter the bottle.		
Wipe the mouth of the bottle once more to ensure that there are no foreign particles on the lip of the bottle. This should be accomplished by using the insides of the service napkin.		Show transparency #13 Wiping the Mouth of the Bottle
With the label facing the host, pour approximately 1 oz. into the host's glass. Twist the bottle slightly before lifting the bottle away from the glass. With the service napkin in lip of the bottle (discretely). Take a step back and wait for the host's approval.		Show transparency #14 Serving the Wine
After the host has approved the wine, the waiter should then proceed to serve the wine to the rest of the guests in a counter-clockwise direction serving the ladies first, starting with the lady to the host's right. Do not serve more than one-half of the glass. Twist the bottle slightly before lifting the bottle away from the glass. The host is then the last person served. The waiter should then place the partially full wine bottle on the right side; in front of the host if possible. If it is not possible, the waiter may have to place the botle on a side table.		
The reason why the label is always facing up and it is not covered is so the rest of the guests can see what they are drinking while you are serving the wine.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
About pouring the wine, you should try to pour the wine from a distance of 4 - 6 inches from the bottom of the bowl of the glass. This will heighten your wine service presentation. Ask if there are any questions. If yes, review materials covered. If no, continue.		Show transparency #15 About pouring the Wine
Exercise Review the entire procedure for opening red table wine step by step with the students shadowing you. The host/hostess is initially presented the wine list from which to make his/her selection. The host/hostess will then selct a wine with the assistance of the waiter/waitress. The waiter/waitress will then proceed to the wine vault to draw the wine which the customer has ordered.	10min	Have the students practice on the recorked dummy bottles.
The waiter/waitress will then place the wine into the cradle if one is available. After doing so, the waiter/waitress will then get a service napkin and proceed to the table.		Go around the class and check to see that the bottle is properly inserted into the cradle.
The waiter/waitress will then present the bottle to the host noting name of the wine and the vintage. The bottle of wine is then placed on the table on the right hand side of the host if there is room. If not, the nearest open space to the right hand side of the host. The service napkin will be placed on the table next to the wine bottle on the side closest to the waiter. The waiter will then take out their wine opener and pull the blade out.		Students should practice presenting the bottle of wine noting the name of the wine and the vintage.

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
The capsule is then cut below the ridge. The rubbish is placed into the pocket.		Students practice cutting the capsule below the ridge.
The mouth of the bottle is then cleaned with the insides of the service napkin.		Students practice wiping the mouth of the bottle.
T-shape the wine opener. The worm of the corkscrew is placed slightly off-centered into the cork. The corkscrew is turned clockwise until the last spiral of the corkscrew is completely into the cork.		Students practice inserting the corkscrew. Check placement of the spiral.
The claw-shaped hook is then hooked onto the lip of the bottle. With the index finger holding the claw-shaped hook, lift the lever firmly, but slowly until the cork emerges. When the lever is lifted as high as possible, grasp the cork between the thumb and the fore finger and extract the cork using a slight rocking motion. Remove the cork from the corkscrew and present the cork to the host on the right side.		Students practice extracting the cork. Check to see that the corks are being extracted straight up.
Wipe the mouth of the bottle once more to ensure that there are no foreign particles on the lip of the bottle.		Students practice wiping the mouth of the bottle.
With the label facing the host, pour approximately 1 oz. into the host's glass. Twist the bottle slightly before lifting the bottle away from the glass. With the service napkin in the other hand, wipe the lip of the bottle. Take a step back and wait for the host's approval. Pour the rest of the glass, not serving more than one-half of the glass.		Students practice serving the wine. Check to see that the students twist the bottle slightly before lifting so as not to drip. Check to see that the label is facing the guest.
Ask if there are any questions. If yes, review materials covered. If no then have the students pair off and practice on each other. Student #1 will be the waiter and student #2 will be the host. After student #1 has done the procedure successfully, reverse the roles.	10min	Have the students count off #1, #2

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
<u>Decanting a Bottle of Red Wine</u> Decanting is a process whereas the wine is separated from the sediments which forms in certain red wines. There are 2 main reasons for decanting red wine: 1. to separate the wine from the sediments. 2. to aerate the wine. Whenever removing a bottle of older red wine from the wine vault, you should remove it with care just in case there are sediments in the bottle. There is no set rule as to how old a wine has to be before sediments begin to form; however, a good guideline to use is red wines which are about 10 years or older. Since sediments are a distraction when drinking wine, they should be separated from the drinkable wine. This can only be accomplished through decanting.	8 min	
With regards to aerating the wine, many theorists believe that there is some benefit to be derived from letting a wine breathe before serving it. This can be accomplished either through the decanting process or by letting the wine stand in an open container such as a decanter.		Define the term "aerating" if necessary. Definition: "supply with air"
After a bottle of older red wine has been selected by the host, the waiter should then proceed to the wine vault to draw the wine. Great care must be used so that when the bottle is removed from the vault, the sediments within the bottle are not disturbed. The waiter places the bottle in the wine cradle with great care so as not to disturb the sediments within the bottle.		

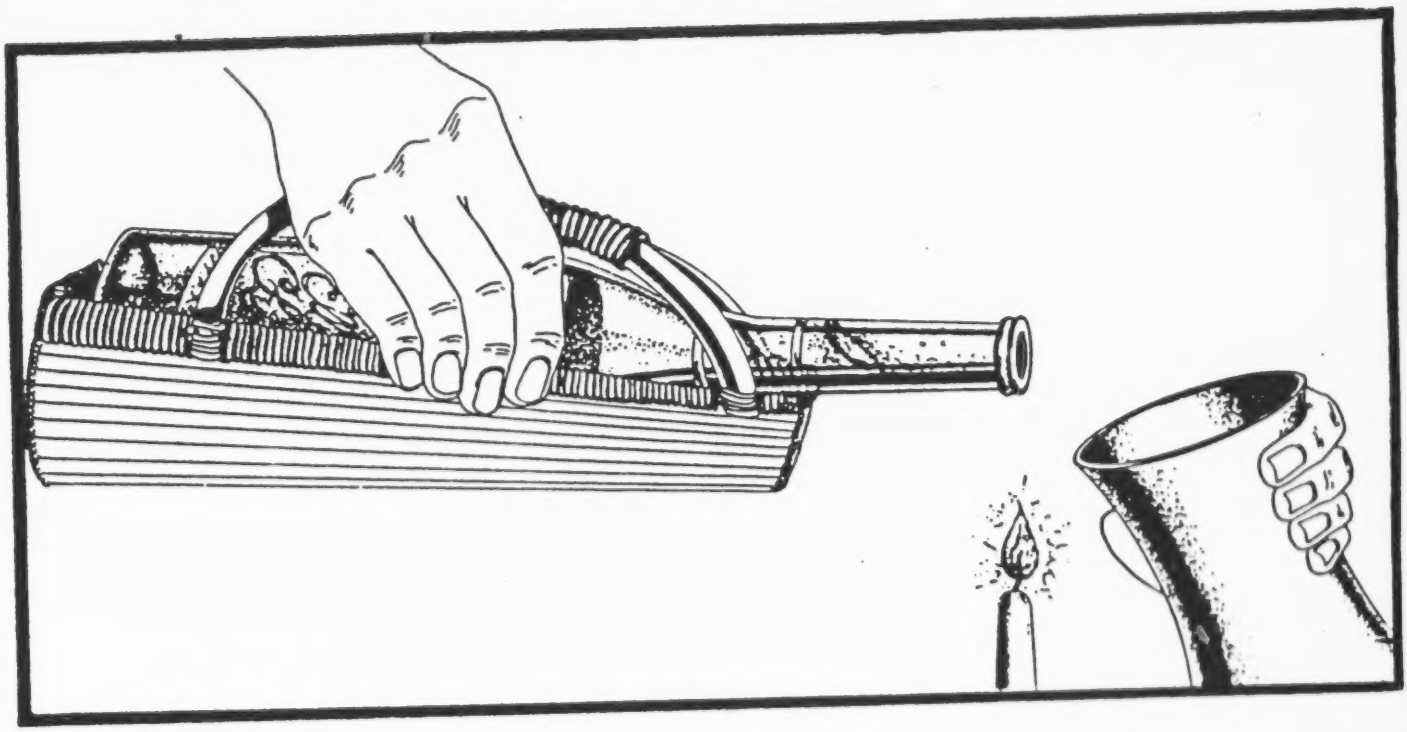
PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
The waiter should take a clean decanter, a candle with a holder, and a service napkin, and place it on a side table on the right hand side of the host (if possible). The waiter will take the bottle to the table and place it on a side table. The waiter will then present the bottle to the host noting name of the wine and the vintage. Waits for approval. The waiter cuts the capsule below the ridge. The rubbish is placed into the pocket. The mouth of the bottle is then cleaned with the insides of the service napkin. On the bottles of older red wines, a natural crust may form. You do not want the crust to be served to the guest, thus you should wipe the mouth of the bottle. T-shape the wine opener. The worm of the corkscrew is placed slightly off-centered into the cork. The corkscrew is turned clockwise until the last spiral of the corkscrew is completely into the cork. The waiter will then hook the claw-shaped hook onto the lip of the bottle, leaving his finger on the hook. With a finger on the claw-shaped hook, the waiter will lift the lever firmly, but slowly until the cork emerges. When the lever is lifted as high as possible, grasp the cork between the thumb and fore finger and extract the cork using a slight rocking motion. Remove the cork from the corkscrew and present the cork to the host on the right side.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
Wipe the mouth of the bottle once more to ensure that there are no foreign particles on the lip of the bottle. This should be accomplished by using the insides of the service napkin. Light the candle. The light from the candle will provide the necessary illumination the server will need to see the wine pass through the neck of the bottle. Hold the decanter firmly in the left hand (if the server is right-handed). Holding the wine bottle in the other hand, gently pour the wine into the decanter while holding the neck of the bottle over the candle so that the server can see the wine passing through the neck of the bottle. Continue pouring in an uninterrupted motion until the server sees sediments begin to enter the neck of the bottle. Stop the decanting process once sediments begin to enter the neck of the bottle. Place the bottle back down on the side table. Snuff out the candle by pinching the flame between the thumb and the fore finger. This procedure looks better than blowing out the candle which results in a thin puff of smoke. Grasping the neck of the decanter, pour approximately 1 oz. into the host's glass. Twist the decanter slightly before lifting the bottle away from the glass. With the service napkin in the other hand,		Show transparency #16 Decanting a Bottle of Red Wine

DECANTING WINE



PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
wipe the lip of the decanter (discretely). Take a step back and wait for the host's approval. After the host has approved the wine, the waiter should then proceed to serve the wine to the rest of the guests in a counter-clockwise direction serving the ladies first, starting with the lady to the host's right. Do not serve more than one-half of the glass. Twist the decanter slightly before lifting the decanter away from the glass. The waiter should then place the decanter on the table if there is room on the table in front of the host on the right side. The bottle should also be placed on the table next to the decanter. If there is no room on the table, the decanter and the wine bottle should be left on the side table. Remove the candle when leaving the table. Ask if there are any questions. If yes, review materials covered. If no, continue.		
<u>Exercise</u> After the bottle of red wine has been opened, light the candle. Hold the decanter firmly in the left hand (if the server is right-handed). Holding the wine bottle in the other hand, gently pour the wine into the decanter while holding the neck of the bottle over the candle so that the server can see the wine passing through the neck of the bottle. Continue pouring in an uninterrupted motion until the server sees sediments begin to enter the neck of the bottle.	8 min	Have the students practice on the opened bottle of red wine. Students should practice pouring the red wine from the bottle into the decanter in a steady flow. Check for backwash which would agitate sediments.

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
Stop the decanting process once sediments begin to enter the neck of the bottle.		
Place the bottle back down on the side table. Snuff out the candle by pinching the flame between the thumb and the fore finger.		Check to see that the students grasp a little of the wax on their thumb and fore finger so as not to burn themselves.
Grasping the neck of the decanter, pour approximately 1 oz. into the host's glass. Twist the decanter slightly before lifting the bottle away from the glass. With the service napkin in the other hand, wipe the lip of the decanter (discretely). Take a step back and wait for approval from the host. Pour the rest of the glass, not serving more than one-half of the glass.		
Ask if there are any questions. If yes, review materials covered. If no, continue.		
<u>Summary</u>	2 min	
Review the presentation, opening, and serving of red table wine.		
Review the procedure for decanting a bottle of older red table wine.		
<u>Closing Statement</u>	2 min	
Reemphasize to the students the importance of knowing the correct procedure for opening red table wine and also the correct procedure for decanting a bottle of older red wines.		
Reemphasize to the students the importance of practicing the procedures on their own so that will feel comfortable about the procedures.		

EVALUATION

COMPETENCY RATING SCALE

Can perform this task with more than acceptable speed and quality, with initiative and adaptability, and can lead others in performing this task.	6
Can perform this task with more than acceptable speed and quality and with more initiative and adaptability to special problem situations.	5
Can perform this task satisfactorily without supervision or assistance with more than acceptable speed and quality of work.	4
Can perform this task satisfactorily without assistance and/or supervision.	3
Can perform this task satisfactorily with periodic assistance/supervision.	2
Can perform this task, but not without constant supervision/assistance.	1
Cannot perform task satisfactorily.	0

EVALUATION

SERVING RED TABLE WINE

Places bottle in wine cradle	
Places wine cradle on the right hand side of the host. Service napkin is placed on the table on the side closest to the server.	
Presents the bottle to the host noting name of the wine and the vintage. Places cradle back down onto the table.	
Cuts the capsule below the ridge. Places rubbish into pocket.	
T-shapes wine opener. Places worm of the corkscrew slightly off-centered into the cork. Screws corkscrew into the cork until the last spiral.	
Hooks claw-shaped hook onto the lip of the bottle. Lifts lever up firmly. Removes cork from the bottle.	
Removes cork from the corkscrew. Presents cork to the host on the right side.	
Wipes the mouth of the bottle.	
Picks up wine bottle in one hand and the service napkin in the other. With the label facing the host, pours approximately 1 oz. into the glass, twisting the bottle slightly before removing. Steps back and awaits approval.	
Serves the rest of the glass, not more than one-half full.	
Replaces cradle back down onto the table.	
Total score	

EVALUATION

DECANTING WINE

Light the candle. Hold the decanter firmly in the left hand (if the server is right-handed). Hold the bottle in the other hand.	
Gently pour the wine into the decanter while holding the neck of the bottle over the candle so that the server can see the wine passing through. Upon pouring the wine, the server does not create a backwash.	
Continues pouring in an uninterrupted motion until server sees sediments enter the neck of the bottle.	
Stops the decanting process once sediments begin to enter the neck. Places bottle down on the table.	
Snuffs out the flame with finger and thumb.	
Picks up decanter in one hand and the service napkin in the other. Pours approximately 1 oz. into the glass, twisting the decanter slightly be fore removing. Steps back and awaits approval.	
Serves the rest of the glass, not more than one-half full.	
Total score	

LESSON PLAN NUMBER 3

SERVING SPARKLING WINE

LESSON PLAN

LESSON PLAN NO.	INSTITUTION:	PAGE 1 OF 21 PAGES
3		

COURSE OF INSTRUCTION AND COURSE NUMBER:	TOTAL HOURS:	LESSON TITLE:
	1 hour	Serving Sparkling Wine

NO. OF STUDENTS:	STUDENT MATERIALS:
16	Proper classroom attire

REFERENCES:	EQUIPMENT AND AUDIO-VISUAL MATERIALS/AIDS:
Refer to attachment 1	Refer to attachments 7 and 8

OBJECTIVES:	SPECIAL REMARKS:
At the end of the class period, the student will be able to properly present, open, and serve a bottle of sparkling wine to 90% accuracy.	Check to see that the classroom is properly set-up. Refer to attachment 9. Check to see that the wine is stored at the proper serving temperature which is 41 degrees F.

ATTACHMENT 7

Handout

Handout #4 Serving sparkling wine

ATTACHMENT 8

Equipment and Audio-Visual Materials

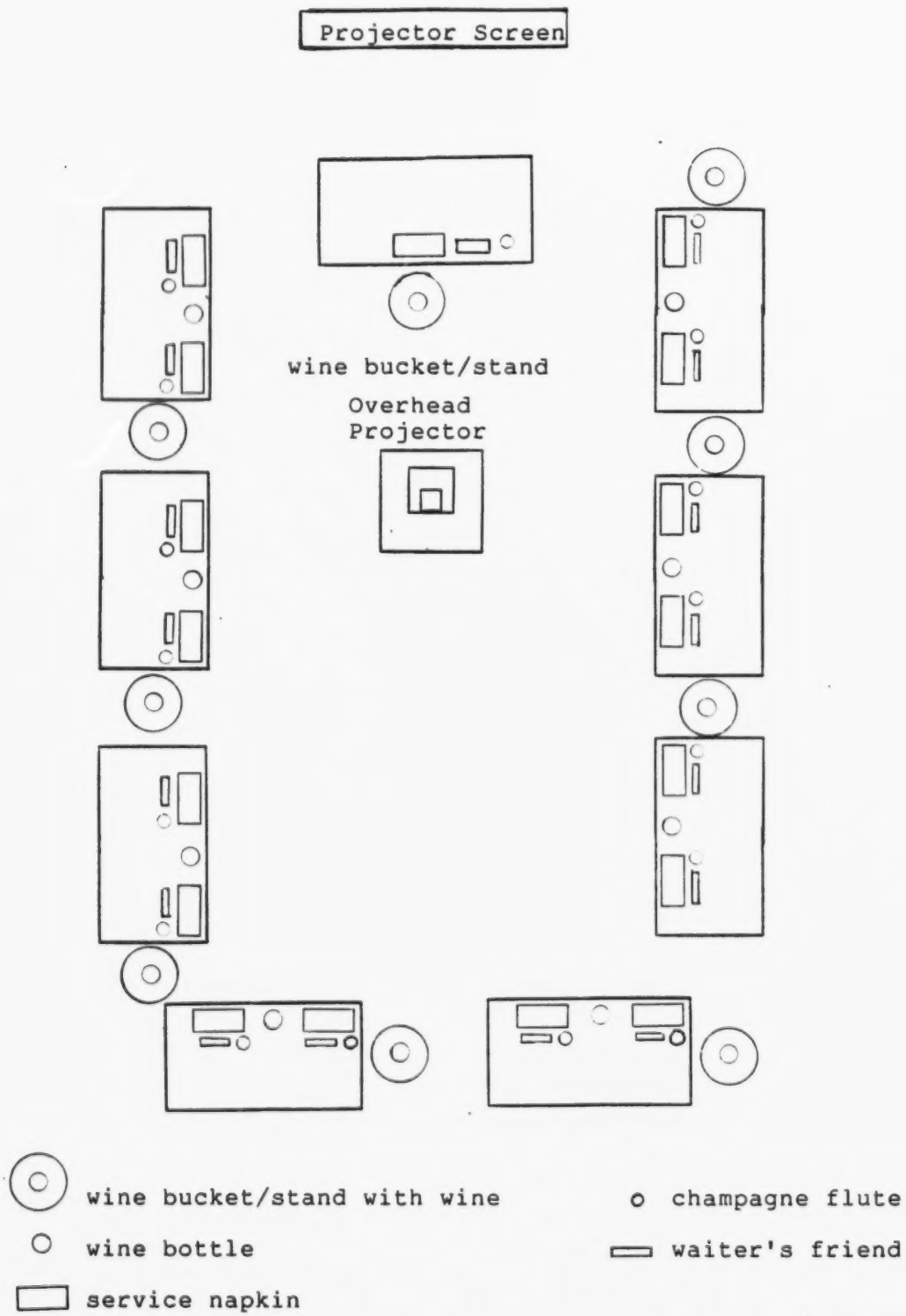
Wine bucket and stand	1 for every 2 students
Service napkin	1 for every 2 students
Waiter's friend	1 for every 2 students
Champagne flute	1 for every 2 students
Sparkling wine bottles (750ml)	2 for each student
Cubed ice	Enough to fill all of the wine buckets
Overhead projector	1
Extension cord	1
Projector screen	1
Overhead projector pens	1 set

Overhead Transparency Masters

Transparency #17 Removing the cage

Transparency #18 Uncorking the bottle

ATTACHMENT 9



PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
I. Previous Lesson 1. Serving red table wine. 2. Decanting a bottle of wine. II. Today's Lesson 1. Serving sparkling wine: a. presentation of the bottle of wine b. opening of the bottle of wine c. serving the wine 2. Review of the unit.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
III. Class Outline		
Objective: The student will be able to properly present, open, and serve a bottle of sparkling wine to 90% accuracy.		
Reason: Higher profits for both the company as well as the food server.		
Professional appearance on behalf of the food server.		
Meet the expectations of the customer by handling, opening, and serving the wine properly.		
Expectations: The student will gain confidence in opening a bottle of wine, thus encouraging the food server to sell more wine.		
The student will be able to properly present, open, and serve a bottle of sparkling wine to 90% accuracy.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
1. The procedure for serving sparkling wine. a. The host/hostess is presented the wine list. b. The host/hostess selects a sparkling wine with the assistance of the waiter/waitress. c. The waiter/waitress proceeds to the wine vault/ refrigerator to draw the sparkling wine the customer has ordered. d. The waiter/waitress places the bottle of sparkling wine in the wine bucket which has already been iced down with cubed ice. e. The waiter/waitress places the pre-folded service napkin across the top of the wine bucket. f. The waiter/waitress places the appropriate number of champagne flutes in their free hand and carries the glasses to the table along with the bucket/stand of sparkling wine. g. The waiter/waitress places the champagne flutes in the proper placement for each of the guests after first placing the wine bucket/stand on the right hand side of the host (if possible). h. The waiter/waitress presents the bottle to the host/hostess noting name of the wine and the vintage. Waits for approval. i. The waiter/waitress places the bottle back into the wine bucket. Places service napkin across the wine bucket. j. The capsule is cut below the wire cage. Rubbish is placed in the pocket. k. The waiter's friend is placed in the pocket. l. The loop of the cage is unsecured by turning the wire in a counter-clockwise rotation. The thumb of the free hand should be placed on the top of the cork to prevent the cork from discharging.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
m. Remove the cage from the bottle. The thumb holding down the cork should be only momentarily removed from the cork while removing the cage. The cage should be placed in the pocket. n. Place the service napkin over the cork. Grasp the cork through the service napkin. Hold the cork securely. o. Gently twisting the bottle, extract the cork from the bottle without a popping sound. Present the cork to the host/hostess on the right side. p. With the label facing the host, and the service napkin placed beneath the bottle, place the thumb of the serving hand in the punt with the rest of the fingers cradling the bottle. Pour approximately 1 oz. into the flute of the host/hostess. Twist the bottle slightly before lifting the bottle away from the glass. q. After the host/hostess has approved the wine, the waiter/waitress should then proceed to serve the wine to the rest of the guests in a counter-clockwise direction, serving the ladies first, starting with the lady to the host's right. Do not serve more than one-half of the glass. r. The host is the last person to be served. s. The waiter/waitress should then place the partially empty bottle back into the wine bucket.		
2. Summary and closing statement. Review the presentation, opening, and serving of sparkling wine. Review the procedure for opening white/blush and red table wines as well. Review the decanting procedure. <u>Closing statement</u> Reemphasize to the students the importance of knowing the correct procedure for servicing the various types of wine discussed. Enlighten students as to other related areas.		

PRESENTATION

OUTLINE OF INSTRUCTION		TIME	METHODS OF INSTRUCTION AND AIDS
IV. Lesson			
Objective:	Learning the proper procedure for presenting, opening, and serving a bottle of sparkling wine.	4 min	
Reason:	There are higher profits to be gained in the selling of wine for: 1. The establishment: Increased sales generating more revenue. 2. The waiter/waitress: Increased customer averages means more gratuities. Professional appearance on behalf of the food server. The food server will be able to present, open, and serve a bottle of wine professionally and confidently. Meet the expectations of the customer by opening and serving the wine properly. If the wine is served properly to the guest, the guest can almost be assured that the wine has been properly stored and handled prior to that.		
Expectations:	By the end of the lesson, the student will be expected to properly present, open, and serve a bottle of sparkling wine to 90% accuracy.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
Serving Sparkling Wine The host/hostess is presented the wine list from which to make their selection. The host/hostess will then select a wine with the assistance of the waiter/ waitress. The waiter/waitress will then proceed to the wine vault/refrigerator to draw the wine which the customer has ordered.	15min	Distribute Handout #4 Serving Sparkling Wine
The waiter/waitress will then place the wine into the wine bucket which has already been filled with cubed ice. Ideally, the wine bottle should be covered up until the shoulders. After the wine bottle has been inserted into the wine bucket, place the service napkin over the top of the wine bucket.		Show transparency #5 Icing a wine bottle Demonstrate as you lecture.
The waiter/waitress will then proceed to place the appropriate number of champagne flutes in their free hand and carries the glasses to the table along with the wine bucket/stand. The waiter/waitress will then place the wine bucket/stand on the right hand side of the host (if possible). If it is not, place it as close to the host as possible. Place the champagne flutes in the proper place on the table for each of the guests.		
The waiter/waitress will then present the bottle to the host noting name of the wine and the vintage. The service napkin should be placed beneath the bottle to prevent any water drips onto the floor.		Show transparency #6 Presenting a Wine Bottle Demonstrate as you lecture.
The reason why we present the bottle to the host is to verify with the host that the bottle of wine you are about to open is indeed the wine he has selected. If there is a mistake made, the bottle can be returned to the wine vault/refrigerator intact and the right bottle of wine can be brought to the table. Once the bottle of wine is opened, it is too late to make any changes without either the company or the customer taking a loss.		

Reproduced from The Wine Spectrum, Selling & Serving Wine

Serving Sparkling Wine

Caution: Natural high pressure is present in sparkling wines. To open safely, chill well, slant bottle away from people at a 45° angle and follow the steps shown below.

1 Remove the top of the foil covering.

2 Untwist and loosen the wire hood that covers the cork.

3 Hold the cork under a towel and the bottom of the bottle in the other hand.

4 Twist the bottle and ease the cork out slowly to subdue "popping." Note: keep a firm grip on the cork to prevent it from flying.

Never attempt to remove cork with a corkscrew or cork puller.

5 Wipe the rim of the bottle.

6 Pour the wine slowly so as not to cause excessive foaming and loss of gas.

7 Return the bottle to the ice bucket and drape with a towel.

8 When refilling glasses from the bottle kept in ice and water, either dry the bottle or wrap it with a towel to prevent dripping.

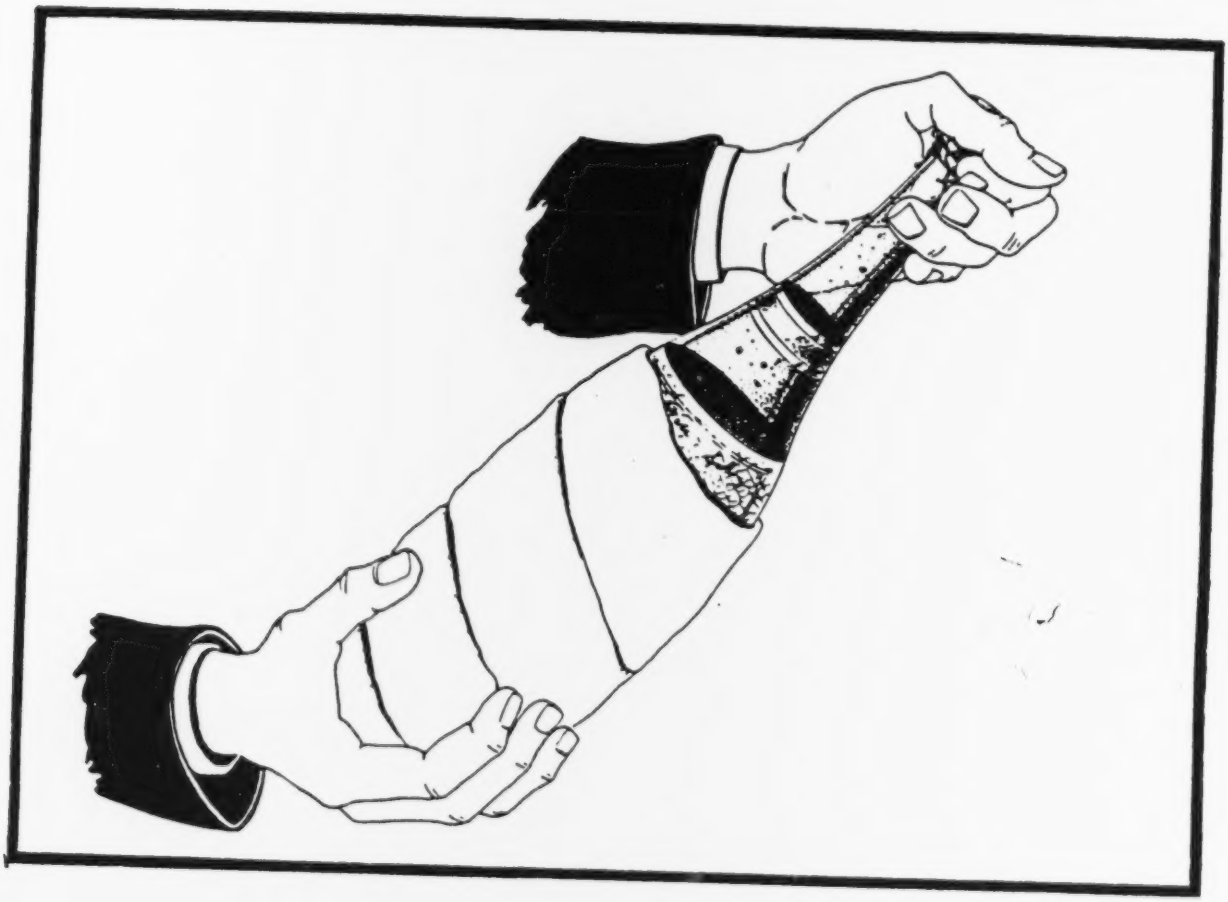
PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
The wine bottle is then replaced into the wine bucket with the service napkin placed over the top of the wine bucket. The waiter/waitress will then take out their wine opener; preferably the waiter's friend. The capsule is then cut below the wire cage. The rubbish is placed into the pocket. The wine opener is also placed into the pocket. The loop of the cage is unsecured by turning the wire loop in a counter-clockwise rotation. The thumb of the free hand is placed on the top of the cork to prevent the cork from discharging. Remove the cage from the bottle. The thumb holding down the cork should be only momentarily removed from the cork while removing the cage. The cage should be placed in the pocket. Place the service napkin over the cork. Grasp the cork through the service napkin. Hold the cork securely. With the bottle at a 45 degree angle, gently twist the bottle, extracting the cork from the bottle without making a popping sound. This should be done with the bottle in the wine bucket. If it is not possible with the bottle in the wine bucket, an alternate method may be used. Wrap the bottle with the service napkin to ensure a good grip of the bottle. With the bottle at a 45 degree angle, gently twist the bottle, extracting the cork from the bottle without making a popping sound. Present the cork to the host on the right side. It is up to the host whether or not he does anything with the cork. Some guests may smell the cork which does not tell the guest anything about the wine. Many guests may look at the mushroom shaped cork to see whether the bottle of wine is a young wine or		Show transparency #17 Removing the Cage Show transparency #18 Uncorking the Bottle

REMOVING THE CAGE

Transparency #17

UNCORKING THE BOTTLE



Transparency #18

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS

has been bottled for an extended period of time. If the stem of the mushroom shaped cork puffs up, the bottle of wine is probably a young wine. If the stem of the mushroom shaped cork retains its tight shape, then the bottle of wine has probably been laid down for an extended period of time.

With the label facing the host, and the service napkin placed beneath the bottle, insert the thumb of the serving hand into the punt with the rest of the fingers cradling the bottle. This technique should only be practiced if the server can get a firm grip of the bottle. If the server is unable to get a firm grip of the bottle, the bottle may slide off of the palm of the hand while serving the wine. If the server is unable to practice this technique, the technique for serving a bottle of white/blush table wine should be used. Pour approxiamtely 1 oz. into the host't glass. Twist the bottle slightly before lifting the bottle away from the glass. Take a step back and wait for the host's approval.

After the host has approved the wine, the waiter should then proceed to serve the wine to the rest of the guests in a counter-clockwise direction serving the ladies first, starting with the lady to the host's right. This may have to be done in two steps depending on the amount of bubbles created by the pouring action. If there are a lot of bubbles created, stop the pouring action, wait for the bubbles to subside, then finish filling the glass. Do not serve more than one-half of the glass. The host is then the last person served. The waiter should then place the partially full bottle of wine back into the wine bucket, placing the service napkin across the top of the wine bucket.

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
The reason why the label is always facing up and it is not covered is so the rest of the guests can see what they are drinking while the waiter is serving the wine. Ask if there are any questions. If yes, review materials covered. If no, continue.		
Exercise Review the entire procedure for opening sparkling wine step by step with the students shadowing you. The host/hostess is initially presented the wine list from which to make his/her selection. The host/hostess will then select a wine with the assistance of the waiter/waitress. The waiter/waitress will then proceed to the wine vault/refrigerator to draw the wine which the customer has ordered.	10min	Have the students practice on one of the sparkling wine bottles.
The waiter will then place the wine into the wine bucket which has already been filled with cubed ice. Ideally, the wine bottle should be covered up until the shoulders. Place the service napkin across the top of the wine bucket. The waiter/waitress will then proceed to place the appropriate number of champagne flutes in their free hand and carries the glasses to the table along with the wine bucket/stand. The waiter/waitress will then place the wine bucket/stand on the right hand side of the host (if possible). If it is not, place it as close to the host as possible. Place the champagne flutes in the proper place on the table for each of the guests.		Go around the class and check to see that the bottles have been properly inserted into the wine buckets.

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
The waiter will then present the bottle to the host noting name of the wine and the vintage. The service napkin should be placed beneath the bottle to prevent any water drips onto the floor.		Students should practice presenting the wine bottle noting the name of the wine and the vintage.
Replace the wine bottle back into the wine bucket. Place the service napkin across the top of the wine bucket. The waiter will then proceed to take out their wine opener and pull out the blade.		
The capsule is then cut below the wire cage. The rubbish is placed into the pocket. The wine opener is also placed into the pocket.		Students should practice cutting the capsule below the wire cage.
The loop of the cage is unsecured by turning the wire loop in a counter-clockwise rotation. The thumb of the free hand is placed on the top of the cork to prevent the cork from discharging.		Students should practice removing the cage.
Remove the cage from the bottle. The thumb holding down the cork should be only momentarily removed from the cork while removing the cage. The cage should be placed in the pocket.		
Place the service napkin over the cork. Grasp the cork through the service napkin. Hold the cork securely.		Students should place the service napkin over the cork.
With the bottle at a 45 degree angle, gently twist the bottle, extracting the cork from the bottle without making a popping sound.		Students should practice extracting the cork from the bottle.
Present the cork to the host on the right side.		

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
With the label facing the host, and the service napkin placed beneath the bottle, insert the thumb of the serving hand into the punt with the rest of the fingers cradling the bottle. Pour approximately 1 oz. into the host's glass. Twist the bottle slightly before lifting the bottle away from the glass. Take a step back and wait for the host's approval. Pour the rest of the glass, not serving more than one-half of the glass.		Students should practice serving the sparkling wine. Check to see that the students twist the bottle slightly before lifting so as not to drip. Check to see that the label is facing the guest.
Ask if there are any questions. If yes, review materials covered. If no, then have the students pair off and practice on each other. Student #1 will be the waiter and student #2 will be the host. After students #1 has done the procedure successfully, reverse the roles.	15min	Have the students count off #1, #2 Walk around the class to check for errors.
<u>Summary</u> Review the presentation, opening, and serving of sparkling wine. Review the procedure for opening white/blush and red table wine as well. Review decanting as well.	8min	
<u>Closing Statement</u> Reemphasize to the students the importance of knowing the correct procedure for presenting, handling, opening, and serving of the various types of wines discussed. In addition to knowing the proper service procedure of wine service, the student should also enlighten themselves about the different types of wines and how wines can complement the customer's meal. The much more knowledgable the server is, the much more able the server will be to do their job. If the server is truly a food service professional,	8min	

PRESENTATION

OUTLINE OF INSTRUCTION	TIME	METHODS OF INSTRUCTION AND AIDS
they would want to find out as much about the different aspects of their profession so that they are able to perform their duties as competently as possible.		

EVALUATION

COMPETENCY RATING SCALE

Can perform this task with more than acceptable speed and quality, with initiative and adaptability, and can lead others in performing this task.	6
Can perform this task with more than acceptable speed and quality and with more initiative and adaptability to special problem situations.	5
Can perform this task satisfactorily without supervision or assistance with more than acceptable speed and quality of work.	4
Can perform this task satisfactorily without assistance and/or supervision.	3
Can perform this task satisfactorily with periodic assistance/supervision.	2
Can perform this task, but not without constant supervision/assistance.	1
Cannot perform task satisfactorily.	0

EVALUATION

SERVING SPARKLING WINE

Places bottle in iced down wine bucket	
Places wine bucket/stand on the right side of the host. Service napkin on top of the bucket.	
Presents the bottle to the host noting name of the wine and the vintage. Reinserts bottle back into wine bucket.	
Cuts capsule below the wire cage. Places rubbish and wine opener into pocket.	
Unsecures wire loop of the cage by turning in a counter-clockwise direction. Thumb of the free hand is placed on top of the cork.	
Cage is removed from the bottle. Thumb holding down the cork is momentarily lifted off of the cork to allow for removal. Cage is placed in the pocket.	
Service napkin is placed over the cork. Grasp the cork through the service napkin. Place the bottle in the bucket at a 45 degree angle. Gently twisting the bottle, extract the cork from the bottle without making a popping sound.	
Present the cork to the right side of the host. Takes bottle from the bucket, places service napkin beneath the bottle. Places thumb of pouring hand into the punt with the rest of the fingers cradling the bottle. With the label facing the host, pours approximately 1 oz. into the glass, twisting the bottle slightly before removing. Steps back and awaits approval.	
Serves the rest of the glass, not more than one-half full.	
Sub-total	

EVALUATION

SERVING SPARKLING WINE
(continued)

Reinserts bottle back into wine bucket. Places service napkin over the top of the bucket.	
Sub-total from previous page	
Total score	

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